



# ice cream

**Parlors & Manufacturers  
Ottumwa, Iowa  
1857 - 1957**

**Tom Quinn**

**Ice Cream Parlors and Manufacturers – Ottumwa, Iowa**  
**1857 – 1957**

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## Excuse me. It's time for **ice cream** . . . in Ottumwa, Iowa



*Get yourself a bowl of ice cream, sit down and browse through the pages of this book. Ottumwa, Iowa's ice cream past awaits you. It's a 'chilling' story!*

Ottumwa, Iowa was founded on February 17, 1843. One of the first things to come to Ottumwa after it was founded were mosquitoes. The town was built in the swamp along the Des Moines River. Mosquitoes weren't invited. They just showed up.

After the mosquitoes, then came ice cream. Well, almost the next thing that came . . . after people, that is. The first recorded ice cream shop in Ottumwa, Iowa was in 1857, a mere fourteen years after the town was founded. The town grew slowly at first, slogging through the mud and fighting off the mosquitoes. With less than 1,200 people in Ottumwa, Messrs. **Green and Aldridge** opened an ice cream and confectionery shop at the rear of Pumroy's Block on Market Street. The May 28, 1857 *Weekly Ottumwa Courier* newspaper said this about the new shop opening:

*"In the first place there is a Soda Fountain, dispensing that refreshing beverage cool as ice can make it. Then, they have all sorts of confectionery, nuts, etc., and in a pleasant room in the second story, neatly furnished, and with a separate entrance they will furnish ice cream to ladies and gentlemen, in a style entirely private and agreeable. The arrangements are highly creditable and will be appreciated by the public we have not the shadow of a doubt."*

Hmm. A private room on the second story with a separate entrance . . . ?

Never-the-less, Ottumwa had arrived as a full-fledged city. Ice cream would run through the veins of the city thereafter. Run-away horses, train whistles, and clogged arteries would be the norm.

Next on the scene was **George Soyer and Francis Brice's ice cream "saloon"** on Front Street, opposite the Carroll House. The year was 1859 and a June 30<sup>th</sup> advertisement in the *Weekly Ottumwa Courier* espoused:

**ICE CREAM SALOON.**  
**T**HE Subscribers beg leave to announce that they have fitted up rooms on Front st., opposite the Carroll House, in a neat and attractive style, where will be found at all reasonable hours,  
**Ice Cream, Soda Water, Lemonade, Candies of all kinds, Choice Cigars.**  
Private room for parties of Ladies & Gentlemen handsomely furnished.  
Determined to merit a large share of public patronage, we hope to receive it.  
Pic Nics and Parties supplied.  
**GEO. A. SOYER. F. BRICE.**

Don't you just love the way they talked in the 1850's. "*The subscribers beg leave to announce. . .*"

**ICE CREAM, SODA, &c.—Messrs. SAYER & BRICE** have fitted up rooms in a very neat and tasteful manner, opposite the Carroll House, for the purpose of serving to the public superior Ice Cream, Iced Soda and Lemonade, delicious candies, and the best quality of Cigars, and other good and refreshing beverages, the ardent excepted. It is decidedly the neatest and most attractive establishment of the kind we have ever had in the city, affording every assurance that the proprietors understand their business. They have our best wishes for their success. See their advertisement.

The Weekly Ottumwa Courier, May 26, 1859

Our Citizens, Ladies and Gentlemen, will find a dish of good ice Cream, such as is nightly served up at Soyer & Brice's, opposite the Carroll House, a great luxury these sultry evenings. Their rooms are fitted up nicely, and they know how to make ice cream, and sell it too. Thats so. If any doubt, go and be satisfied.

The Weekly Ottumwa Courier, June 2, 1859

It seems that ice cream parlors came and went almost as fast as ice cream melts. After a few months, Francis Brice left the ice cream business and George Soyer started selling fresh oysters, sardines, and lobsters.

**FRESH OYSTERS.—Soyer is serving up fresh Oysters, at his Saloon opposite the Carroll House. George has a way peculiarly his own, of getting up this dish, which will ensure him a run.**

The Weekly Ottumwa Courier, October 20, 1859

In 1859, **Ben Boulton** bought the "Choice Bakery" from Mr. Heidingsfeldter. He sold a variety of cakes, bread, pies, and confectionery. In February 1860, Mr. Boulton made a pyramid out of crushed macaroons for the Ladies' Festival held at the Courthouse.

Ben Boulton married Miss Rachel Hobbs in 1861. She began selling ice cream upstairs over the bakery, opposite the bank on First Street. She was "happy to supply this luxury to those favoring her."

Persons in want of anything in the Bakery line should call at Mr. Boulton's, "Choice Bakery," where they will find every variety of cakes, bread, pies, &c., and gentlemen to deal with. Mr. Boulton succeeds Mr. Heidingsfeldter, —we wish him success.

The Weekly Ottumwa Courier, July 14, 1859

ICE CREAM.—Mrs. Boulton will be happy to supply this luxury to those favoring her with a call at rooms over the Bakery, opposite the Bank, Front street. 18 16 1f

The Weekly Ottumwa Courier, July 28, 1864

Go to Boulton's City Bakery, for everything in the Bakery and Confectionery line. Candies at wholesale, of his own manufacture

The Weekly Ottumwa Courier, September 8, 1859

Mr. EDITOR : The Committee of arrangements in behalf of the Ladies' Festival, held at the Court House on Thursday evening last, feel called upon to acknowledge the valuable aid rendered by numerous individuals in preparing for the occasion, as well as the generous patronage bestowed by the public upon our enterprise,

Special acknowledgements are due, among others, to Mr. Boulton "the builder of the pyramid," to Mr. Soyer who prepared and served ice cream for the occasion, and to Mr. Streeter who volunteered to run his "free omnibus" for the evening.

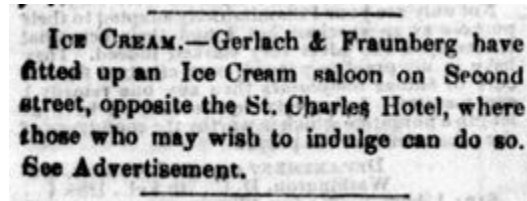
The Weekly Ottumwa Courier, February 23, 1860

**B. J. BOULTON,**  
BAKER AND CONFECTIONER,  
FRONT STREET, OPPOSITE THE CARROLL HOUSE,  
OTTUMWA, IOWA.  
Parties and Balls supplied on the shortest notice.  
Cakes and Confectionery of all kinds at Wholesale and Retail.  
[Nov. 10, 1859—n33-11-y.]

The Weekly Ottumwa Courier, February 23, 1860

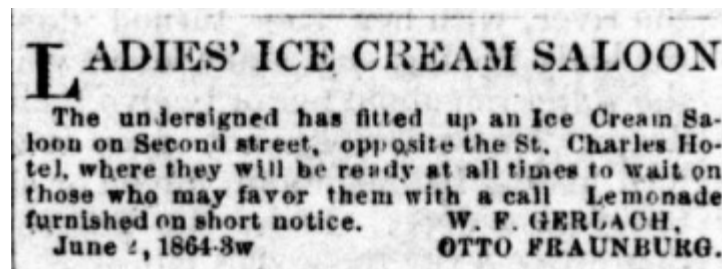


In 1864, **William F. Gerlach and Otto Fraunberg** opened a “Ladies” ice cream saloon on Second Street, opposite the St. Charles Hotel. Those who wished to “indulge” in ice cream and lemonade could do so. Don’t know if gentlemen were allowed in the *Ladies’* ice cream saloon or not.



ICE CREAM.—Gerlach & Fraunberg have fitted up an Ice Cream saloon on Second street, opposite the St. Charles Hotel, where those who may wish to indulge can do so. See Advertisement.

The Weekly Ottumwa Courier, June 2, 1864



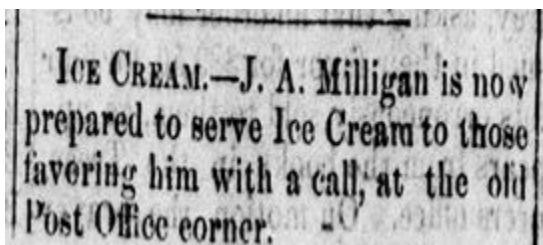
**LADIES' ICE CREAM SALOON**  
The undersigned has fitted up an Ice Cream Saloon on Second street, opposite the St. Charles Hotel, where they will be ready at all times to wait on those who may favor them with a call. Lemonade furnished on short notice.  
W. F. GERLACH,  
OTTO FRAUNBURG.  
June 2, 1864-3w

The Weekly Ottumwa Courier, June 16, 1864

Early ice cream parlors were usually part of a “confectionery” or candy store. It was typical for a store to sell candy, fruits, cigars, tobacco, and ice cream. People thought of ice cream as a warm weather, summer treat. Not something to eat year around. Likewise, candy melted in the heat and humidity of Ottumwa’s summer months. Some confectioneries quit making certain candies in the heat of the summer.



Next on the scene was **James A. Milligan**. He had an ice cream parlor located on the corner of Market and Second Streets. He was prepared to serve ice cream “to those favoring him with a call.” Like those before him, his business didn’t last very long. (1867)



ICE CREAM.—J. A. Milligan is now prepared to serve Ice Cream to those favoring him with a call, at the old Post Office corner.

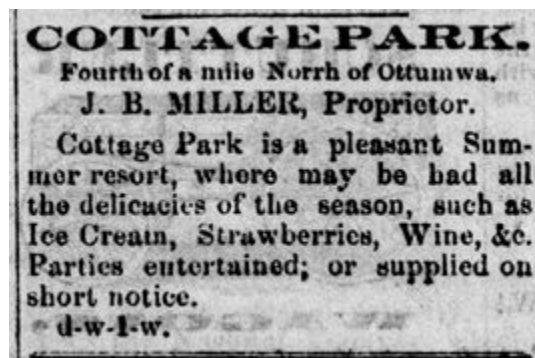
The Weekly Ottumwa Courier, July 25, 1867



J. A. Milligan is serving up Ice-Cream, of the best “get up,” on the corner of Market & Second streets.

The Weekly Ottumwa Courier, August 29, 1867

**Cottage Park** was a summer resort operated by **J. B. Miller**. The resort was one fourth of a mile north of Ottumwa. It sold the delicacies of the season, such as ice cream strawberries, and wine. (1867)



The Weekly Ottumwa Courier, July 4, 1867

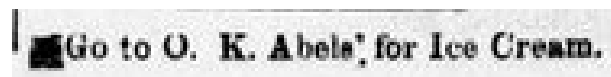


**O. K. Abels**, next door to the Post Office. (1868)

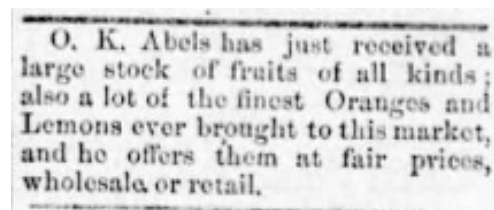
Mr. Abels' wife was Emily. They were primarily in the grocery business but did sell ice cream.



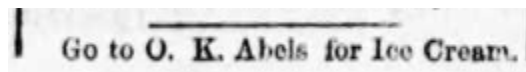
Ottumwa Weekly Courier, April 16,  
1868



The Weekly Ottumwa Courier, August 26, 1869



Ottumwa Weekly Courier, June 10, 1869

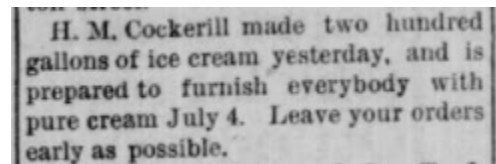


Ottumwa Weekly Courier, August 19, 1869

## Milt Cockerill Ice Cream Parlor

The first person to open and sustain an ice cream operation in Ottumwa was the **H. M. Cockerill Ice Cream Parlor** established in 1869. Milt Cockerill was born September 13, 1848. He came to Ottumwa in 1869 and opened an ice cream and confectionery business at 116 E. Second Street where it remained until his death in 1912. At first, he was primarily a wholesale ice cream manufacturer. Many people credit Milt Cockerill as the pioneer ice cream manufacturer in Ottumwa. He also opened a Tea and Coffee Store in a room at the rear of the First National bank in 1875.

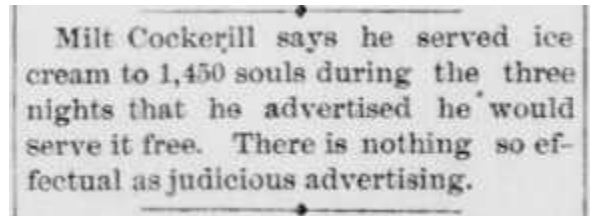
For July 4<sup>th</sup> celebrations in 1888, Cockerill made 200 gallons of ice cream in one day.



H. M. Cockerill made two hundred gallons of ice cream yesterday, and is prepared to furnish everybody with pure cream July 4. Leave your orders early as possible.

Ottumwa Daily Democrat, July 4, 1888

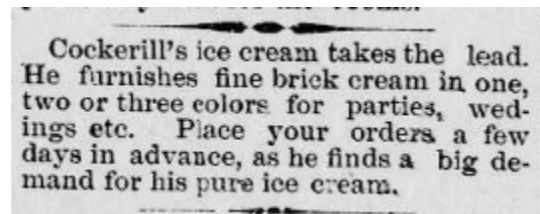
Milt knew how to promote his business. For three nights in May 1890, he gave away free ice cream, serving 1,450 people. "There is nothing so effectual as judicious advertising," he said.



Milt Cockerill says he served ice cream to 1,450 souls during the three nights that he advertised he would serve it free. There is nothing so effectual as judicious advertising.

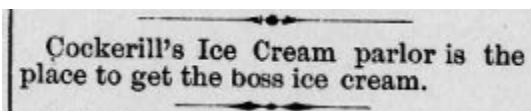
Ottumwa Daily Democrat, May 16, 1890

Cockerill made brick ice cream in one, two, and three colors for parties, weddings, etc. You could place orders by calling his telephone number at 121.



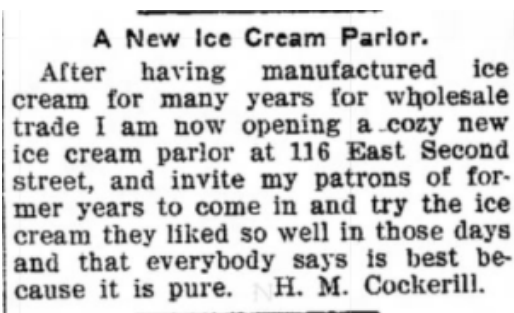
Cockerill's ice cream takes the lead. He furnishes fine brick cream in one, two or three colors for parties, weddings etc. Place your orders a few days in advance, as he finds a big demand for his pure ice cream.

Ottumwa Daily Democrat, June 17, 1891



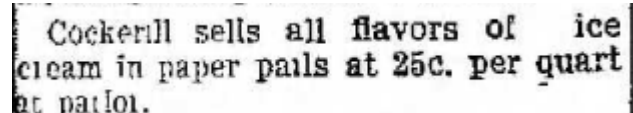
Cockerill's Ice Cream parlor is the place to get the boss ice cream.

Ottumwa Daily Democrat, June 9, 1891



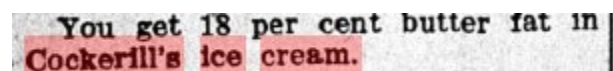
**A New Ice Cream Parlor.**  
After having manufactured ice cream for many years for wholesale trade I am now opening a cozy new ice cream parlor at 116 East Second street, and invite my patrons of former years to come in and try the ice cream they liked so well in those days and that everybody says is best because it is pure. H. M. Cockerill.

Ottumwa Daily Courier, May 28, 1903



Cockerill sells all flavors of ice cream in paper pails at 25c. per quart at parlor.

Ottumwa Daily Courier, July 17, 1903



You get 18 per cent butter fat in Cockerill's ice cream.

Ottumwa Tri-Weekly Courier, April 9, 1910

### Henry Milton Cockerill.

Henry Milton Cockerill passed away last night at 7:30 at his home, 104 East Court street. Mr. Cockerill had been sick but a short time, suffering from an attack of pneumonia but not until yesterday that he was thought to be in any great danger. Mr. Cockerill had spent the recent winter in California and his health had greatly improved that time.

Mr. Cockerill was born at Martinsburg, O. on September 13 in the year 1848, where he remained until the year 1869 when he came to Ottumwa to live with his grand parents, Mr. and Mrs. Samuel Cockerill who at that time lived on the South Side. Seven years later he entered the Tea and Coffee business, until the year 1869, when he opened a confectionary and ice cream business at 116 East Second street. He remained in this business continuously until his death.

Mr. Cockerill in his jovial and happy way won many warm friends who mourn his death. He was a faithful member of the first Methodist church always taking an active part in church work. His widow, Mrs. Elizabeth Cockerill alone survives. Funeral services will be held Tuesday.

Ottumwa Daily Review, May 25, 1912

**FOR SALE—WHOLESALE ICE cream factory capacity 100 to 200 gallons per day, in connection with retail ice cream and confectionery store of the late H. M. Cockerill, including two buildings in the rear. Located at 118 East Second. Inquire at store.**

Ottumwa Tri-Weekly Courier, June 22, 1912

Milt Cockerill opened a confectionary and ice cream business in 1869 which he operated for 43 years until his death in 1912.

Henry Milton Cockerill died at his home on May 24, 1912. His obituary said, "Mr. Cockerill in his jovial and happy way won many warm friends who mourn his death."

## Fire Destroys Two Barns And Buggy

**BLAZE OF UNKNOWN ORIGIN DISCOVERED IN REAR OF COCKERILL'S ICE CREAM PARLORS LAST EVENING ABOUT 6:30 O'CLOCK.**

A fire of unknown origin threatened to play serious havoc to the buildings in the rear of the H. M. Cockerill Ice Cream parlors about 6:30 last evening. It was not discovered until it had made great headway and the horse belonging to Mr. Cockerill was just gotten out in time to prevent suffocation as the barn was burning and full of smoke. A buggy was consumed by the flames because of the late discovery of the blaze which prevented its saving. It is not known just what the damage will be until Mr. Cockerill is able to find out what he had placed in the sheds.

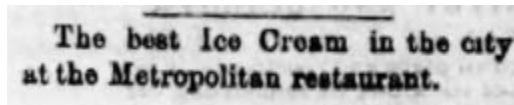
The quick work of the fire department in reaching the place and playing a stream of water on the blaze prevented the destruction of the entire group of little sheds, barns and other buildings. As it was the two barns belonging to Mr. Cockerill were completely destroyed. The origin of the blaze is unknown but it is thought to have started in the smaller of the two barns where some person might have gone to light a pipe or cigar and carelessly threw the match into the hay littered about the floor.

Ottumwa Daily Review, March 31, 1911

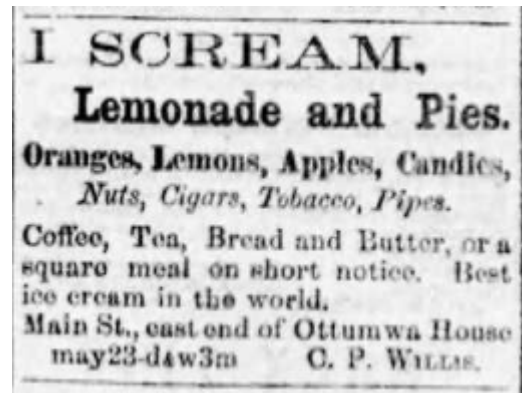


## 1870's

The 1870's were a busy time for new ice cream parlors on Main Street. The **Metropolitan Restaurant** began serving the "best ice cream in the city." Not to be outdone, "**I Scream**" had the "best ice cream in the world." The proprietor, C. P. Willis, also sold lemonade and pies, fruits, candies, and cigars. (1870)



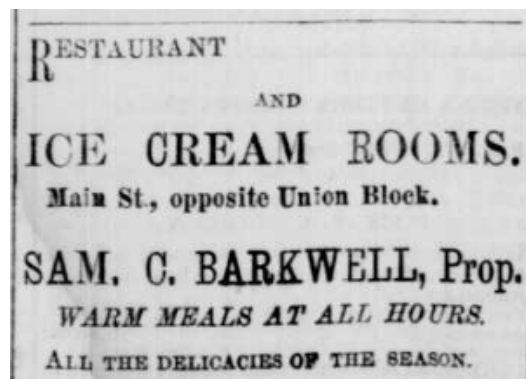
Ottumwa Weekly Courier, August 11, 1870  
Metropolitan Restaurant, John Haskins,  
owner



Ottumwa Weekly Courier, July 14, 1870



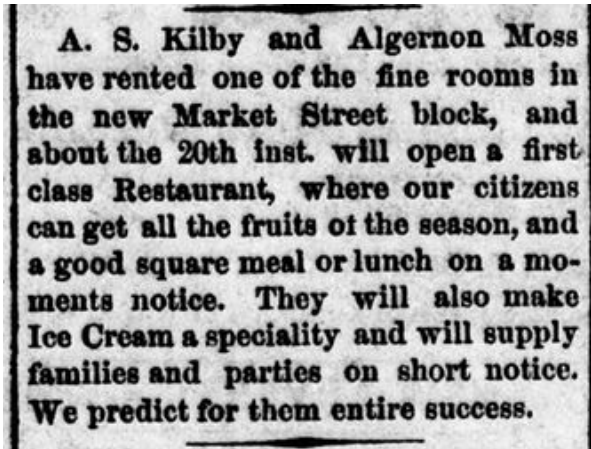
**Sam C. Barkwell** operated a restaurant and "ice cream rooms" on Main Street, opposite the Union Block. His restaurant served warm meals at all hours, serving "all the delicacies of the season." (1871)



Ottumwa Democrat, May 4, 1871

**Kilby & Moss** didn't miss a trick. They had a restaurant, fruit store, ice cream parlors, and an oyster room. They also sold cigars, fancy groceries, native wines, and seltzer water. They were located on Market Street, near the post office. Ice cream was their specialty. (1872)

Both A. S. Kilby and Algernon Moss were born in 1848 in New York.



A. S. Kilby and Algernon Moss have rented one of the fine rooms in the new Market Street block, and about the 20th inst. will open a first class Restaurant, where our citizens can get all the fruits of the season, and a good square meal or lunch on a moments notice. They will also make Ice Cream a speciality and will supply families and parties on short notice. We predict for them entire success.

The Weekly Ottumwa Courier, August 15, 1872



KILBY & MOSS,  
RESTAURANT  
-AND-  
FRUIT STORE,  
Ice Cream Parlors & Oyster Rooms.  
Ottumwa, - : : - Iowa.  
Foreign and Domestic Fruits; Native and Imported Cigars; Stephen F. Whiman's Candies Fancy Groceries; Canned Fruits and Meats; Can, Keg and Shell Oysters; Ice Cream and Coffee Rooms; Native Wine, Ale and Seltzer Waters, for sale by the package. Also everything that is necessary in a FIRST CLASS Restaurant. Meals at all hours and on a moments notice. Restaurant on Market Street, Near the Post Office No. 39 ft.

Ottumwa Democrat, October 10, 1872



**Jacob B. Miller** sold ice cream, lemonade, and fresh fruits at a stand in the west end of the Ottumwa House. (1870)

In 1873, **Jacob Miller** operated a restaurant and ice cream parlor on Main Street in the Ottumwa House building. His newspaper advertisement said, "Tables supplied with the best the market affords." You can't beat that. . . ice cream and a table.

The Ottumwa Restaurant and Ice Cream Parlors sold four flavors of ice cream (orange, vanilla, strawberry, and raspberry) and "water ices." Jacob Miller supplied ice cream by the quart or gallon on short notice at reasonable prices. (1873)

Two years later, Mr. Miller discontinued his restaurant and refitted his rooms "for the purpose of going more extensively into the ice cream and lemonade business." He continued his confectionary department, cigars, and native wines.

**FRUIT HOUSE.**  
**ICE CREAM & LEMONADE.**  
**FRESH FRUITS**  
 In season, direct from the St. Louis market, received every day. Apples, peaches, pears, plums, pine-apples, oranges, lemons, etc., of the very best. Come and see. West end old Ottumwa House.  
 Aug. 6-d&wlm J. B. MILLER.

The Weekly Ottumwa Courier, August 18, 1870

**Ottumwa Restaurant and St. Louis Fruit Store.**  
 Having re-fitted, re-papered and re-painted my rooms, I am now prepared to serve the public with all the delicacies of the season. I shall endeavor to keep the best Ice Cream in the city, and in order to do so have made my arrangements accordingly. I will keep on hand ice cream flavored with lemon, strawberry, vanilla, and raspberry.  
 In addition to the above I will keep the following: Water ices, orange, strawberry, pine-apple, raspberry, wine punch. Families and parties supplied with Ice-Cream by the quart or gallon on short notice and reasonable terms. West end old Ottumwa House. J. B. MILLER, Prop.

Ottumwa Democrat, June 5, 1873

J. B. MILLER has discontinued his warm meal department and is going to refit his rooms for the purpose of going more extensively into the ice cream and lemonade business. Persons wanting a lunch will do well to give him a call as he will keep cakes, pies, cheese and crackers. He also keeps green fruits of all kinds. You will also find in his confectionary department, candies, nuts, cigars and tobacco, also native wines of his own manufacture warranted pure.

Ottumwa Democrat, April 1, 1875

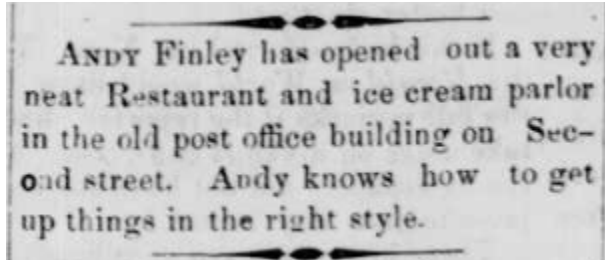
**OTTUMWA RESTAURANT**  
 AND  
**St. LOUIS FRUIT STORE,**  
 (West End Old Ottumwa House.)  
**J. B. MILLER :: :: PROPRIETOR.**  
 Having re-fitted, re-papered re-painted my rooms, I am now prepared to serve the public with all the delicacies of the season. I shall endeavor to keep the best Ice Cream in the city, and in order to do so have made my arrangements accordingly. I will keep on hand  
**ICE CREAM**  
 Flavored with  
 LEMON,  
 VANILLA,  
 STRAWBERRY,  
 RASPBERRY.  
 In addition to the above I will keep the following:  
**WATER ICES.**  
 ORANGE,  
 PINE APPLE,  
 STRAWBERRY,  
 RASPBERRY,  
 WINE PUNCH.  
**FAMILIES AND PARTIES**  
 Supplied with Ice Cream by the quart or gallon on short notice and reasonable terms.

Ottumwa Democrat, June 5, 1873

**JACOB MILLER,**  
**RESTAURANT**  
 AND  
**Ice Cream Parlors**  
 Main St. - - - Ottumwa House Building.  
 — | + | —  
 Meals served at all hours. Tables supplied with the best the market affords.  
**NATIVE WINE**  
 At wholesale or retail, I guarantee this to be the best native wine now in the market.  
**JACOB MILLER.**

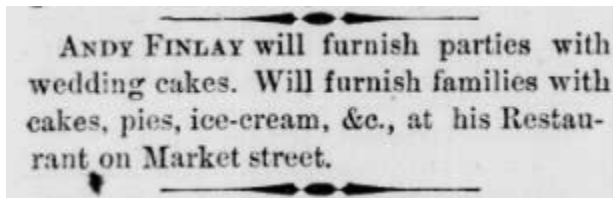
Ottumwa Democrat, May 15, 1873

**Andy Finlay** had a restaurant and ice cream parlor on Market Street. His 1873 newspaper advertisement read, "Andy Finlay desires to make proclamation to the people of this city that he has fruits and vegetables, ice cream, and lemonades at his restaurant." (1871 -1873)



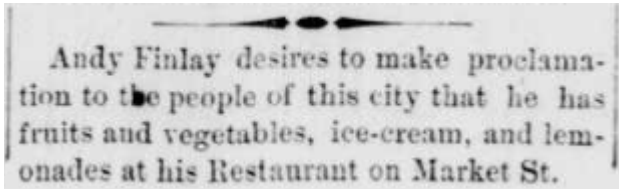
ANDY Finley has opened out a very neat Restaurant and ice cream parlor in the old post office building on Second street. Andy knows how to get up things in the right style.

Ottumwa Democrat, May 1, 1871



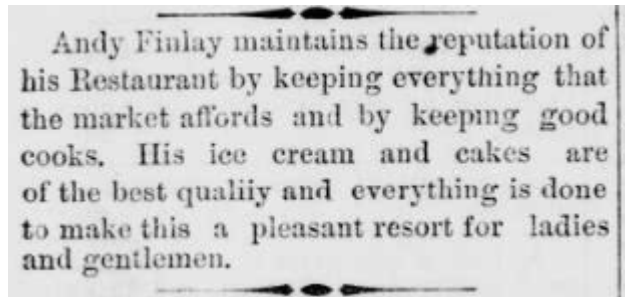
ANDY FINLAY will furnish parties with wedding cakes. Will furnish families with cakes, pies, ice-cream, &c., at his Restaurant on Market street.

Ottumwa Democrat, June 5, 1873



Andy Finlay desires to make proclamation to the people of this city that he has fruits and vegetables, ice-cream, and lemonades at his Restaurant on Market St.

Ottumwa Democrat, June 12, 1873



Andy Finlay maintains the reputation of his Restaurant by keeping everything that the market affords and by keeping good cooks. His ice cream and cakes are of the best quality and everything is done to make this a pleasant resort for ladies and gentlemen.

Ottumwa Democrat, July 3, 1873



And then there was **Moe's Restaurant**, East Main Street, between Jefferson and Green Streets. He served "Hot Meals and Cold Lunch" Moe also sold ice cream, lemonade, confectioneries, and cigars. (1875)

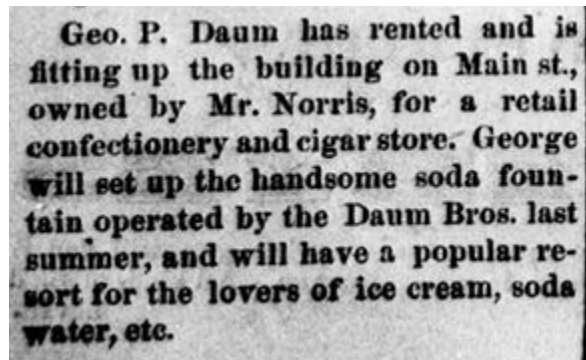


**MOE'S RESTAURANT,**  
East Main Street, bet, Jefferson and Green  
**HOT MEALS and COLD LUNCH, ICE CREAM, LEMONADE,**  
at all hours; also the choicest brands of  
**CIGARS, TOBACCO and Confectionery, &c., &c.**

Ottumwa Democrat, September 7, 1875



**George P. Daum** served up ice cream and soda water at a “handsome” soda fountain on Main St. He also sold candy and cigars. (1876)

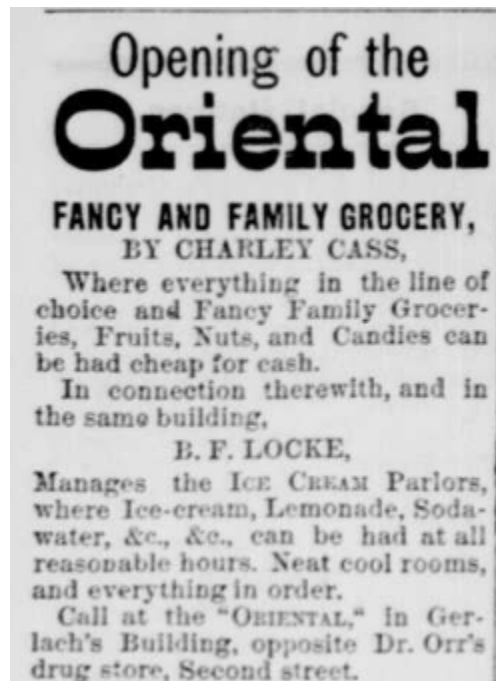


Geo. P. Daum has rented and is fitting up the building on Main st., owned by Mr. Norris, for a retail confectionery and cigar store. George will set up the handsome soda fountain operated by the Daum Bros. last summer, and will have a popular resort for the lovers of ice cream, soda water, etc.

The Ottumwa Weekly Courier, May 24, 1876



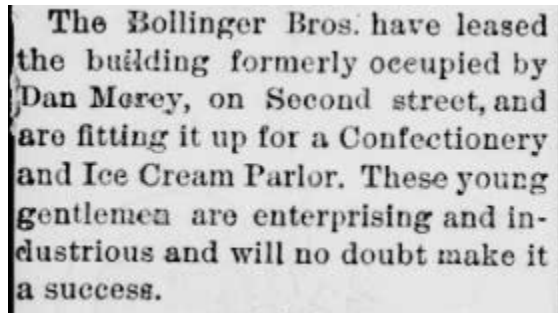
**B. F. Locke** managed an ice cream parlor in the same building as the Oriental Fancy and Family Grocery on Second Street. He sold ice cream, lemonade, and soda water. Mr. Locke had “neat cool rooms, and everything in order.” (1877)



Opening of the  
**Oriental**  
FANCY AND FAMILY GROCERY,  
BY CHARLEY CASS,  
Where everything in the line of choice and Fancy Family Groceries, Fruits, Nuts, and Candies can be had cheap for cash.  
In connection therewith, and in the same building,  
B. F. LOCKE,  
Manages the ICE CREAM Parlors, where Ice-cream, Lemonade, Soda-water, &c., &c., can be had at all reasonable hours. Neat cool rooms, and everything in order.  
Call at the “ORIENTAL,” in Gerlach’s Building, opposite Dr. Orr’s drug store, Second street.

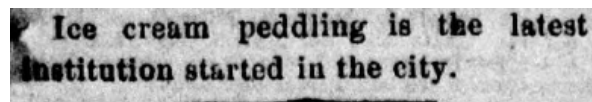
Ottumwa Weekly Democrat, June 21,  
1877

The **Bollinger Brothers** opened a confectionery and ice cream parlor on Second Street. The local newspaper said, "These young gentlemen are enterprising and industrious and will no doubt make it a success." (1878) . . . and that's the last we heard about their ice cream business. The Bollinger Brothers did briefly operate a restaurant on Market Street in 1882.



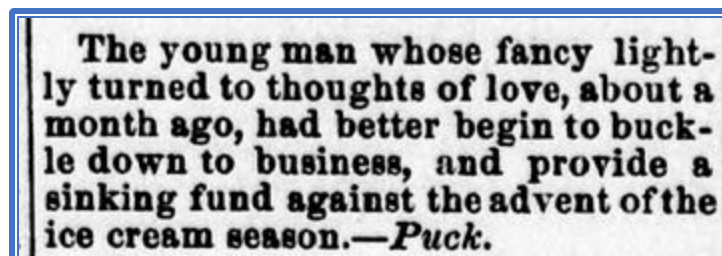
The Bollinger Bros. have leased the building formerly occupied by Dan Merey, on Second street, and are fitting it up for a Confectionery and Ice Cream Parlor. These young gentlemen are enterprising and industrious and will no doubt make it a success.

Ottumwa Weekly Democrat, June 6, 1878



Ice cream peddling is the latest institution started in the city.

Ottumwa Weekly Courier, July 17, 1873



The young man whose fancy lightly turned to thoughts of love, about a month ago, had better begin to buckle down to business, and provide a sinking fund against the advent of the ice cream season.—*Puck*.

The Ottumwa Weekly Courier, May 22, 1878

## 1880's

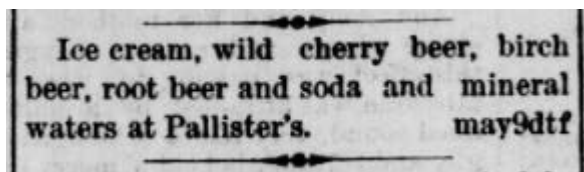
The 1880's ushered in four ice cream shops and ice cream manufacturers that were in business for several years: Celandia's Ice Cream, Claude Myers, John Bowles, and Pallister Brothers.

### **Pallister Brothers, 326 E. Main St. (1882)**

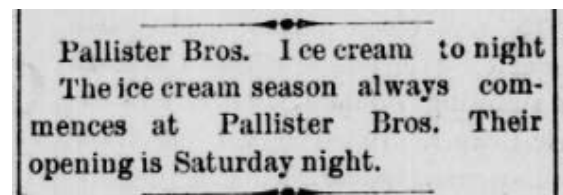
The Pallister family moved to Ottumwa from Canada in 1872. They had a large family of three boys and four girls. The three boys (John, Henry, and Thomas) established the firm of "Pallister Brothers" in 1878. John had done an apprenticeship with Boulton Brothers Confectionery and he was ready to start his own confectionery business. Pallister Brothers started out as a confectionery store, but soon added ice cream manufacturing. The first electric system in Ottumwa was a private plant owned by the Pallister Brothers to light their own store at 326 East Main Street. It provided one arc light in the store and one light outside. (1883)

The Pallister Brothers store was a popular hangout for people to meet and relax. After an I. O. O. F. lodge meeting in 1890, the members "adjourned to the ice cream parlors of the Pallister Brothers and enjoyed themselves hugely for an hour or so."

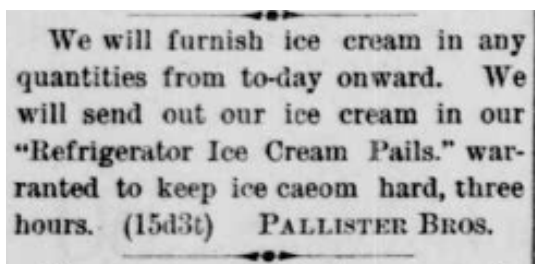
The Pallister Brothers also expanded into the cigar manufacturing business. Cigar manufacturing became so successful that they discontinued the confectionery business. By 1900 they were no longer in the confectionery or ice cream business but focused entirely on cigar manufacturing.



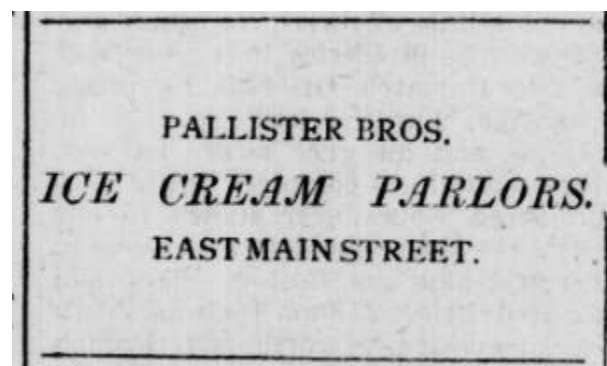
Ottumwa Daily Democrat, June 22, 1882



Ottumwa Daily Democrat, April 21, 1883



Ottumwa Daily Democrat, May 15, 1885



Ottumwa Daily Democrat, May 16, 1885

In 1878 young John Pallister opened a small factory of his own. About this same time others of the children started an ice cream and confectionery parlor, Ottumwa's first. Here was installed Ottumwa's first electric lighting system in 1882. For many years "Pallister's" was a favorite resort for Ottumwa people on pleasure bent.

Came the bicycle era. The Pallister brothers, quick to sense opportunity, opened a bicycle store. John left his cigar factory to manage the store. Tom took his place. Henry remained in charge of the ice cream parlor. Quickly "Pallister's" became southeastern Iowa's cycling headquarters. Besides making the venture a highly successful and profitable one, John Pallister himself became a noted wheelman, winning many trophies and gaining state-wide reputation.

Ottumwa Courier, October 31, 1967



## St. Nicholas Restaurant, John J. Bowles, Main Street (1882)

John J. Bowles started a restaurant and confectionery store in Ottumwa in 1878. The restaurant, the St. Nicholas Restaurant, was on Main Street, near the post office. You could get a "well cooked meal for 25 cents." In 1882 Mr. Bowles moved his restaurant and confectionery to a new, larger location on Main Street between Market and Green Streets. It was at that time that he added an ice cream parlor to his business. He made his own ice cream with freezers and generators run by waterpower. The walls of the ice cream parlor were decorated with fine oil paintings. The carpets were from Brussels. The soda fountain was the largest in Ottumwa.

Claude Myers purchased the business in 1889.

When you come to town on circus day, which you know is next Saturday, go to the St. Nicholas Restaurant on Main street, nearly opposite to the Post Office corner, where John J. Bowles will be happy to greet you and serve you up an excellent, well cooked meal for 25cts. John is courteous and obliging to all, and will give you a cordial welcome.

Ottumwa Weekly Democrat, May 9, 1878

John J. Bowles has opened out fresh and new, the St. Nicholas Restaurant, on Main street, between Market and Court, north side, where he will serve up meals at all hours for 25 cents. Farmers, merchants, everybody invited. The rooms are neatly fitted up and refreshments will be served on call.

Ottumwa Weekly Democrat, May 9, 1878

## Flavors of Ice Cream

**ICE CREAM.**  
Strawberry flavor at J. J. Bowles'.  
Vanilla flavor at J. J. Bowles'. dtf  
Chocolate flavor at J. J. Bowles'.  
Lemon flavor at J. J. Bowles'. dtf  
For pure ice cream, 40c per quart,  
call at J. J. Bowles'. m18tf  
For pure ice cream, 40c per quart,  
call at J. J. Bowles'. m18tf  
Oranges, lemons, bananas and the  
finest line of creams in town, at J. J.  
Bowles'. m18tf

Ottumwa Daily Democrat, June 8, 1882

John Bowles gave an exhibition of fire works in front of his restaurant, and ice cream parlor last evening, which drew a large crowd. A large cannon fire cracker was lighted and thrown in the street. Failing to explode on time, an enthusiastic kid ran and put his foot upon it. This was an evil moment for the kid, for just at this juncture the cracker exploded with a fearful noise, and the kid was thrown up with such force that he landed on the cornice of the Lilburn block. Subsequent examination developed the fact that the boy was bald headed from fright. It is optional with the reader to believe this or not, just as he pleases. Some people are born sceptical.

Ottumwa Daily Democrat, July 6, 1883

J. J. Bowles' ice cream parlor will furnish his customers with pure ice cream of the following flavors: Lemon Vanilla, Strawberry, and Chocolate.

Ottumwa Daily Democrat, May 30, 1882

Ice cream, packed by the gallon, delivered in any part of the city, at J. J Bowles'. m18tf

Ottumwa Daily Democrat, June 8, 1882

John J Bowles moved his family to South Ottumwa last week. He occupies one of Boulton's buildings, and will put in a stock of confectionery.

Ottumwa Weekly Democrat, May 13, 1885

#### New Establishment.

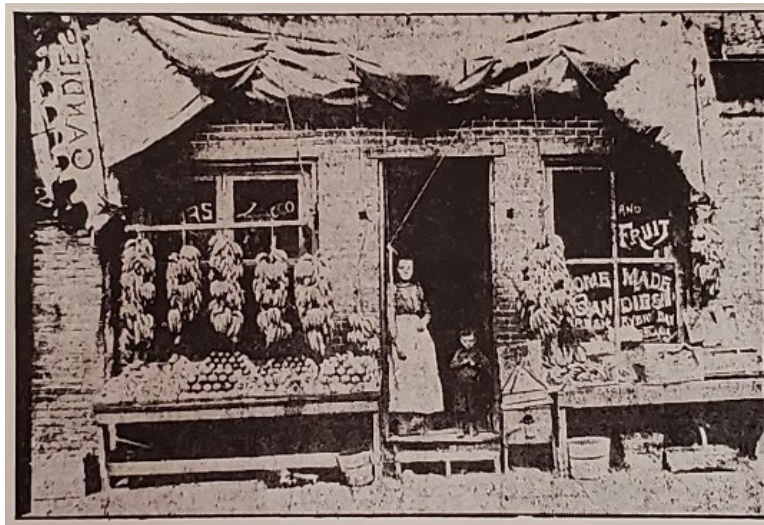
John J. Bowles, well known as one of the oldest and most successful restaurant keepers and confectioners in the city, has made another departure and opens out again on a scale more extensive than ever. In this new location and under the new circumstances, Mr. Bowles never made such a successful showing as at present. His location is on Main between Market and Green, north side, centrally located in the block. The room is of the ordinary size, and the fittings are in all respects first-class. The confectionery establishment attracts attention first on entering the room, and in the form of a pyramid the candy jars, filled with the choicest confections, are a marked feature of the establishment. On both sides of the room are fine walnut finished counters, and show cases filled with the finest cigars, confectionery and sweetmeats in the market.

In the next room, or really a part of the first, you find the ice cream parlors. The walls are decorated with fine oil paintings, the carpets are Brussels, and the ornaments all in taste and keeping with the general appearance of the room. Mr. Bowles will undertake to make his ice cream parlors a popular resort. The soda fountain is the largest in the city, and with the improved machinery for charging his fountains John will always be ready for business. The cream freezers and generators are run by water power, and with John behind the desk to wait on customers the success of the new establishment is already assured.

Ottumwa Daily Democrat, May 6, 1882

## **Celania Ice Cream and Candy Manufacturing,** Columbia Celania, 325 E. Main St. (1890)

Mrs. Columbia Celania was born in Italy, emigrated to the United States in 1870, and moved to Ottumwa, Iowa in 1889. A widow with five young children, she opened a candy and ice cream store at 325 E. Main Street in 1890. She made candy on an old cook stove and manufactured ice cream with a small, hand powered freezer. She could make up to ten gallons of ice cream a day. Fresh fruit was soon added to the store's offerings.



A picture of the original Celania store in 1890 at 325 E. Main Street

Notice the new advertisement of Mrs. Celania's new fruit store. She has a fine stock of everything in her line, and solicits the patronage of the public. Give her a call.

Ottumwa Daily Democrat, March 20, 1890

**New : Fruit : Store**

**MRS. CELANIA**

Has just opened a New Fruit Store at 325 East Main-st., and has a fine stock of Confectionery, Cigars, Tobacco, Nuts, Oranges, Bananas, Lemons, Etc., Etc. You are invited to call.

Ottumwa Daily Democrat, August 15, 1890





Celania family. Left to right: Columbia, Rosa, Charles, Ludwig, and Joe. Photo circa 1880's.  
Ludwig died before the family moved to Ottumwa.

#### Ice Cream Industry

The Celania ice cream and candy manufacturing business was founded thirty-three years ago by Mrs. Columbia Celania, who came here as an immigrant with \$500 and five children to support. Mrs. Celania started in business at 325 East Main street, making candy on an old cook stove, keeping store, and manufacturing ice cream with a small hand-power freezer.

In the early days when the trusty biceps produced the frozen confection ten gallons of ice cream a day was considered an exceedingly high output, but now the Celania plant is equipped to freeze 1,000 gallons per day, and while the old-time hand-freezer only supplied the needs of the little confectionery store, the present plant makes cream for shipment all over this section of Iowa and to many distant points.

Twenty-nine years ago the store was moved to the present location, 307 East Main street, and the firm, now known as Celania Brothers, is owned and managed jointly by Charles, Joe and Tony Celania.

Ottumwa - Yesterday and Today (1923)





Photo courtesy Wapello County Historical Society

Celania Bros. Fruit and Confectionery Store at 307-309 E. Main St.

## The Little Lady from Italy

BY SUE PARRISH

It is hard to imagine the cosmopolitan flavor of this community during the latter quarter of the 19th century and into the early years of the 20th century. Immigrants from all over Europe converged on this prairie town to better their lives while bringing with them the multitude of trades from their unique cultures needed for the growth of the area. Combined with the differing accents which developed while learning English, it was a community of those whose nuances we shall know only through our imaginations.

Mrs. Columbia Celania, born in Geona, Italy, emigrated to the United States in 1870. After living in Chicago for a number of years, she and her husband, Ludwig, moved to Omaha, Neb., where Ludwig died, leaving her with five children.

Arriving in Ottumwa shortly after her husband's death, with the five children to support — four boys and one girl — and \$500 in hand, she opened a candy and ice cream store in 1890 at 325 E. Main St.

It was a time when most business women were confined to efforts in millinery or dressmaking. Making candy on a cook stove while using a hand-operated ice cream freezer, her business produced 10 gallons of ice cream per day. It is not hard to believe it was a family affair to accomplish an output of 10 gallons of ice cream per day. Soon fruit was added, and Columbia had a thriving fruit and confectionery business requiring a move to 307-309 East Main Street where the business eventually produced 1,000 gallons of ice cream per day to be shipped all over

Iowa and beyond.

Unfortunately, Mrs. Celania suffered from Bright's disease and passed away at the age of 58 on Sept. 8, 1905. Her three sons — Charles, Joe and Tony — took over the business, and it became known as Celania Bros., a business still remembered by Ottumwa natives today. Ironically, Tony also died at the age of 58 in January 1935, leaving his two brothers to operate the business.

With March as Women's Month, we remember and honor another from our history in honoring Columbia Celania for her contribution to this community, not only through her business acumen, but her strong Roman Catholic faith, which empowered her through her deepest valleys.

*Sue Parrish is a retired museum director.*



In 1894 the Celia store moved to 307 E. Main Street where it remained until it closed in 1939.

Mrs. Celia operated the ice cream and confectionery business until she died in 1905. Her three sons took over the business after she died. – Charles, Joseph, and Anthony. They renamed the store The Celia Brothers.

The Celia Brothers store was jointly managed by Charles, Joe, and Tony Celia. In 1923 they had the capacity to make 1,000 gallons of ice cream per day. Their ice cream was shipped to stores throughout this part of Iowa. After Joe and Tony died, Charles managed the store and renamed it “Charles J. Celia.” The store was located at 111 S. Market Street. Charles operated the ice cream manufacturing business until he died in June 1939.

Four boys: Joseph, Charles, Tony, Fred Celia

Joe Celia – born Feb. 16, 1874; died March 20, 1924; wife Cora B. Scott

Anthony “Tony”; born 1876; died 1935; wife Louise

Charles J. Celia; born 1880; died 1939; wife Sarah Ellen “Ella” Tomey

Frederick John “Fred”; born January 1, 1889; died June 6, 1944; Wife Elizabeth B. Byrne



Ottumwa Tri-Weekly Courier,  
April 12, 1910



Charles John “Carlo” Celia



Anthony Celania is standing in the rear of the ice cream parlor.

**Chas. J. Celania**  
 HOME MADE  
 ICE CREAM  
 QUART ..... **35c**  
 Fruit or Nut 40c Qt. at Store  
 Made from cream produced in  
 Wapello County.  
**We Pack and Deliver**  
 Phone 160 111 S. Market St.

Ottumwa Daily Courier, September  
 14, 1931

Quick delivery is our motto, pure  
 Ice Cream. Celania's.

Ottumwa Daily Review, June 18, 1909

# WOMAN'S GRIT WINS REWARD

**CELANIA FIRM DEVELOPS BIG  
BUSINESS FROM SMALL  
BEGINNING.**

The Celia ice cream and candy manufacturing business was founded thirty-three years ago by Mrs. Columbia Celia, who came here as an immigrant with \$500 and five children to support. Mrs. Celia started in business at 325 East Main street, making candy on an old cook stove, keeping store, and manufacturing ice cream with a small hand-power freezer.

In the early days when the trusty biceps produced the frozen confection ten gallons of ice cream a day was considered an exceedingly high output, but now the Celia plant is equipped to freeze 1,000 gallons per day, and while the old-time hand-freezer only supplied the needs of the little confectionery store, the present plant makes cream for shipment all over this section of Iowa and to many distant points.

Twenty-nine years ago the store was moved to the present location, 307 East Main street, and the firm, now known as Celia Brothers, is owned and managed jointly by Charles, Joe and Tony Celia.

Aside from the ice cream factory there is a candy kitchen and delicatessen and confectionery store in connection, employing in the aggregate twenty-eight people. Theodore Bruckman has been with the firm for sixteen years and there are several other employees who have given long periods of service.

Ottumwa Daily Courier, August 4, 1923

# MRS. CELANIA DEAD

**WELL KNOWN BUSINESS WOMAN  
OF OTTUMWA PASSES AWAY  
AFTER LONG ILLNESS.**

**Succumbed to Bright's Disease Despite  
Special Treatment She Underwent—  
Had Been a Familiar Figure in Ot-  
tumwa—Funeral Tomorrow.**

From Friday's Daily.

Mrs. Columbia Celia, for the past sixteen years a well known business woman of this city, passed away last night at her home, 307 East Main street, at 7:35 o'clock. Mrs. Celia had been suffering from Bright's disease, from which she succumbed despite the treatment of three months which she underwent at Excelsior Springs, Mo., lately. Mrs. Celia returned Saturday night from the Springs, and was so ill that she was compelled to go to bed at once. Death came as a relief, ending her great sufferings. The funeral will be held tomorrow morning at 9 o'clock at St. Mary's Catholic church, where solemn requiem high mass will be sung by Very Rev. F. W. Hoppman. Interment will be made in Calvary cemetery.

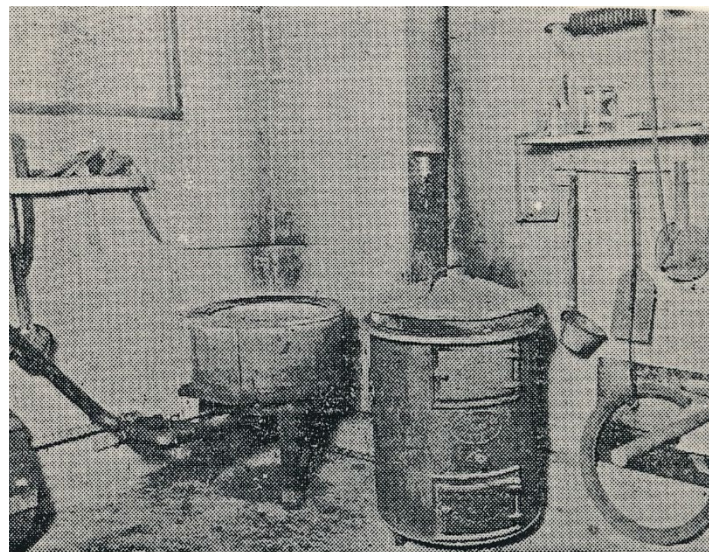
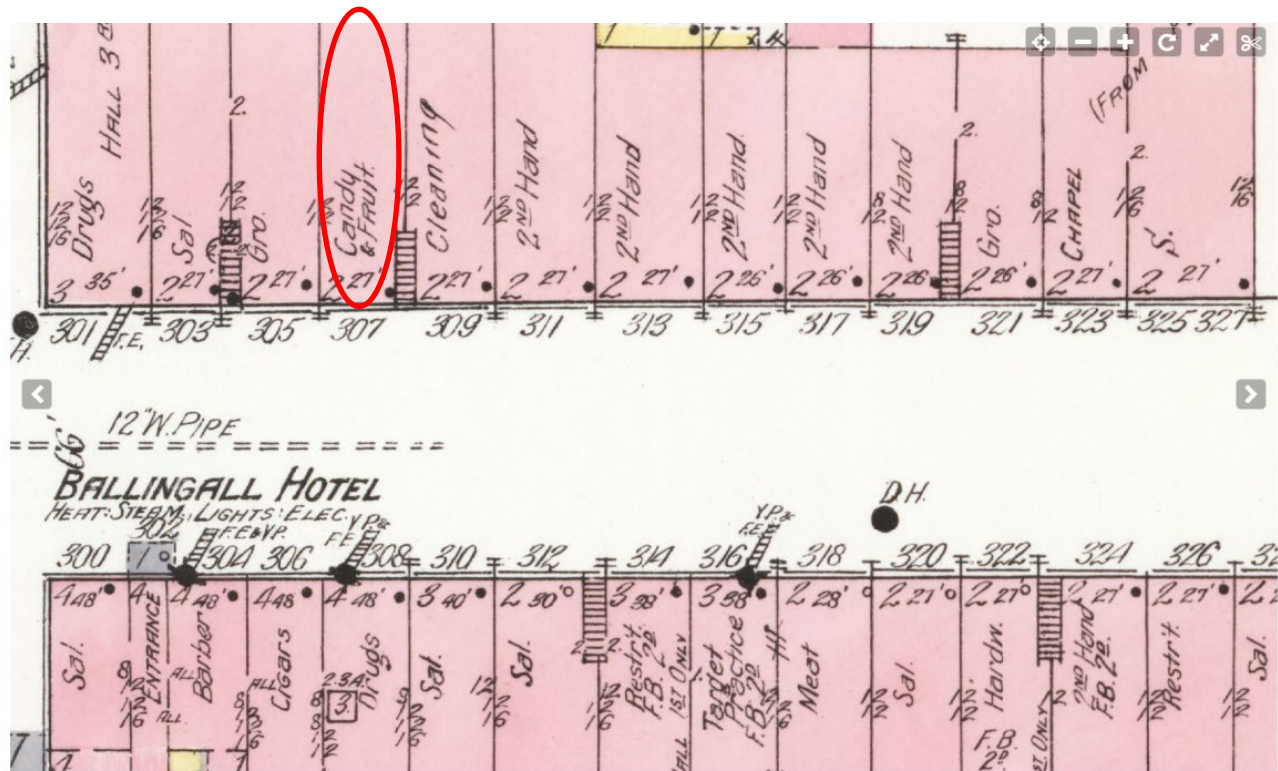
Mrs. Celia was born in Genoa, Italy, 58 years ago. She removed to this country when 23 years old, and to Ottumwa sixteen years ago. She was preceded in death by her husband, Ludwig Celia, who passed away in Omaha shortly before the family removed to this city. Five children are left to mourn her loss, Joseph Celia, Anton Celia, Charles Celia, Mrs. C. S. Davis and Fred Celia.

Mrs. Celia has long been a familiar figure to the citizens of this city, having conducted a fruit and confectionery store on East Main street a number of years. Her kind disposition, ready sympathy and goodness of heart, endeared her to many, who will feel her loss keenly. Mrs. Celia had been a member of St. Mary's Catholic church since her removal to Ottumwa. She was the daughter of good Catholic parents in Italy, and has been faithful to her early religion her entire life.

Ottumwa Tri-Weekly Courier,  
September 9, 1905



# Celania Brothers, 307 E. Main Street - 1909



"Candy — just like Grandma used to make" was produced by this fashioned gas-fired blast candy furnace at the Celania Confection store in Ottumwa back in the early 1900's.





Celania Fruit Stand. Anthony Celania second from the left.

OTTUMWA COURIER, SATURDAY, JUNE 11, 1921

305-7-9 East  
Main Street

Telephone: 782

# CELANIA'S

Manufacturers of:  
**ICE CREAM  
ICES  
SHERBERTS**

For the benefit of the public: Our Ice Cream is made from Pure Cream; Pasteurized,  
Sterilized and Clarified with an emulsifier installed at an expense of \$1,500.00

*Celania's Pure Ice Cream Can Be Had At the Following Places:*

<p><i>IN OTTUMWA</i> MOORE DRUG CO. <small>Hotel Ottumwa Bldg., Second and Court Sts.</small> HOFMANN DRUG CO. <small>Hofmann Block, Second and Market Sts.</small> DAVIS DRUG CO. <small>Hullinsell Hotel Building</small> FRED MINNICK <small>Church Street</small> MYERS &amp; COPPLE <small>West Second Street</small></p>	<p><i>IN OTTUMWA</i> ED LEWIS <small>Corner Second and Caldwell</small> CIRCLE CANDY SHOP <small>Circle Theatre Bldg., Main and Green Sts.</small> SAM REDMAN &amp; SONS <small>Sheridan and Washburn Avenues</small></p> <p><small>Also Served at—Hotel Ottumwa, Hollingsall Hotel, Depot Hotel, Ottumwa Hospital, St. Josephs Hospital and Rainbow Restaurant.</small></p>	<p>ELDON, IOWA Frank Lynch John Wind AGENCY, IOWA C. H. Shearer DOUDS, IOWA R. A. Grubbs BLOOMFIELD, IOWA Bootsma Drug Co.</p>	<p>HEDRICK, IOWA Scott's Pharmacy KEOSAUQUA, IOWA H. D. Barnett CHILLICOTHE, IOWA C. W. Hassleroot</p> <p><small>O. D. Dettch, Kirksville, Iowa Anna Brown, Hildwell, Iowa Redman's Stand, Opp. Foster Park</small></p>
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—We Also Cater to Parties, Picnics and Family Trade—

Ottumwa Courier, June 11, 1921

## CELANIA RUNS CRYSTAL SHOP

IN BUSINESS IN OTTUMWA  
DURING FORTY-ONE  
YEARS.

Charles J. Celandia, who operates the retail shop of the Crystal bakery at 111 South Market street, handles a complete line of bakery goods, pastries, cookies and other delicacies; manufactures ice cream, and has a complete line of home-made candies for sale.

Celandia has been in business in Ottumwa for the past forty-one years. Just recently he has taken over the retail store of the Crystal bakery. Prior to this, he had his own stock of candies, his equipment for the manufacture of ice cream and an up-to-date soda fountain in the same building with the bakery.

For those wishing to investigate the process employed in the manufacture of ice cream, the machine, or Taylor Freezer, is installed near the window of the establishment on Market street where the public may witness the actual manufacture of the cream. The Taylor Freezer installed at the local plant is the only one of its kind for miles around Ottumwa. The ingredients are placed in a hopper at the top of the device and pass through the freezer, to undergo a change into ice cream. It is then packed in the waxed containers and is kept in cabinets which are a part of the Taylor Freezer unit. Celandia said today that the plant was equipped to especially handle all large orders for church socials, lodge affairs or similar gatherings, and would deliver the cream to the place ordering it.

The line of bakery goods handled by the local establishment is one of the most complete in the city, and fresh goods are placed in the show cases of the shop each morning from the bakery on West Main street. The line includes bread, pastries, cookies and many other bakery delicacies.

Ottumwa Daily Courier, August  
31, 1931

## TAILOR MADE ICE CREAM POPULAR

CHARLES CELANIA EXPLAINS  
METHODS USED IN MANU-  
FACTURE OF DESSERTS.

What before was but an innovation in the ice cream making industry—the "Tailor Made" mixer—has proved to be a marked success and bids fair to eventually produce a general improvement in the manufacture of frozen desserts, according to Charles J. Celandia. Mr. Celandia, who has been engaged in the ice cream making industry here for the past twenty-seven years, has used the "Tailor Made" mixer at his plant, 111 South Market street, since August of 1930. During that time, he said, it has worked perfectly while its product has met with general popularity as is indicated by a steady increase in the number of sales.

One of the many features of the "Tailor Made" mixer, Mr. Celandia said, and what, perhaps, is the most outstanding one, is the fact that the cream is untouched by human hands from the time it is delivered to the creamery here until it is removed from its container for the purpose of serving. Mr. Celandia said that he uses only Wapello county cream in the preparation of ten different varieties of ice cream manufactured at his plant. The cream, he explained, is made into the ice cream "mix" at the creamery where it is first pasteurized. The freezing process and packing only is done at the Celandia plant.

The mixer used by Mr. Celandia looks not unlike a large electric ice box, surmounted by a shiny-appearing bowl capable of holding three gallons of "mix" at one freezing. It is powered by an electric motor. After the "mix" has been churned by a dasher inside of the bowl until it is ready for the containers, it is run directly into the packages in which the ice cream is sold. These containers are then placed in separate compartments in the freezer and permitted to harden there. Maintaining a freezing temperature in the freezer, Mr. Celandia said, is done automatically. A patented device turns on the electric current when the temperature of the mixer climbs to 4 degrees below zero and automatically shuts it off when the temperature has fallen to 8 degrees below zero.

In addition to manufacturing ice cream, Mr. Celandia also makes three different kinds of sherbets. In the preparation of these, he said, only the purest of fruit juices is used.

Ottumwa Daily Courier, June 15,  
1931





Post cards from Celia Brothers Ice Cream. Left: candy department. Right: ice cream parlor.



Celia children: Front row, left to right: Fred, Rosa, and Charles. Back row, left to right: Joe and Anthony



Eat Celania's Pure Ice Cream and Candies



# CELANIA'S HAS KEPT PACE WITH OTTUMWA

*While we have not been on the job half as long as Ottumwa, we are a part of her progress and we, too, join in with the community in celebrating the Diamond Jubilee of our Home Town.*

AS the Indian village that saw its beginning three-quarters century ago has progressed and grown until now it is the metropolis of southern Iowa and northern Missouri, the mecca for the thousands in this wide trading territory, so has the house of Celania grown and expanded until now it is the leader in its varied lines.

FROM the humble fruit and candy store of 30 years ago, Celania's is now the largest vender of fruits, nuts and kindred articles of confectionery products in a retail way. More than that, it is an industry manufacturing much of the product handled in the store.

## A Humble Beginning — Story of Business Growth

The story of the founding of this business in Ottumwa is not without interest, and shows what Ottumwa has always offered those who would avail themselves of the wonderful inducements its has ever held out to those who would but see and act upon them.

Coming to Ottumwa from Omaha in March of 1890, a humble widow named Columbia Celania with three small boys, the youngest a mere baby, the elder in his teens, located at 326 East Main street in the small brick structure shown in the picture below. This is now the site occupied by The Orpheum Theatre.

Selling fruits, candies, ice cream and nuts—the candies made on the cookstove of the small kitchen and the ice cream frozen by hand—Mrs. Celania worked and saved until four years later the family and their store moved to a large building, the west half of the present location at 307 East Main street.

That was the first step in the expansion of this firm that after the death of Mrs. Celania some seventeen years ago, was reorganized by her sons, the fourth son, Toney, having come here from the old home in Italy two years following the family's coming to Ottumwa. Immediately the boys began to develop the business and enlarged the stock, increased the capacity of the candy and ice cream business, both of which are among the list of industries that Ottumwa boasts of today as a manufacturing industrial center.

Eight years ago, to meet the growing demands for room, the building at 305 East Main street was purchased and occupied for the wholesaling department, the delicatessen shop, cigars, cigarettes, fruits and nuts. The fountain, candies and eat

shop occupy the next building. This additional room served until three years ago when the popularity of Celania's Eat Shop made necessary larger quarters, and the building at 309 East Main street was taken over by the firm and the rear part of the lower floor transformed into the most modern and well equipped restaurant. Even this has not served the needs of the business and the whole of the east room has been given over to meet the demand for room and the more modern equipment of the business. The front and interior were changed and now Celania's presents one of the most up-to-the-minute eat shops and confectionery houses to be found in Iowa.

In the meantime the manufacturing end of the business has shown the same growth and expansion. Learning candy making at the W. T. Hall candy factory, Toney Celania began the manufacture of fine candies as a part of the firm's business. This department started in a small way, has become an important feature of the business as has the ice cream plant. Since its start 10 years ago, frequent installations of new and modern machinery have taken place, until now the most complete and modern equipment will be found in the Celania ice cream factory. The output from a few gallons per day hand-made, has reached a capacity of 1,000 gallons. The refrigeration plant where not only is the ice cream plant and the fountain supplied with refrigeration, but ice is made in any quantity required for the business. This is an institution in itself.

Few, if any, of the local industries or business establishments typify the growth and development of Ottumwa to be commemorated in the Diamond Jubilee Celebration as does Celania's.



View of the original store as it appeared in 1890 located on site now occupied by Orpheum Theatre

A MODERN ice cream manufacturing plant is one of the departments of this business. Machinery and the latest equipment for making ice cream and refrigeration make possible a capacity of 1,000 gallons of this frozen delicacy per day. Celania's ice cream is an all-year or everyday necessity for the large clientele that we serve. It is delivered in any quantity to the home. Bulk or brick, in any special design for any special occasion and in whatever flavor desired. We are equipped to give the last word in service.

Our own candy factory installed at the rear of the Eat Shop supplies the best product that expert candy makers and the best of ingredients furnish. Our chocolates and finer candies have won an enviable reputation as the higher class candies and we cannot be surpassed in fine box goods. When you eat Celania's candies you are eating the best. Pure, wholesome—they are real food as well as a delicacy—and each succeeding year witnesses their growth in demand and popularity, for quality counts.

Our recent improvements make our place of business more attractive and as Ottumwa grows and expands, so will Celania's grow and keep, as always, the popular gathering place.

EVERYBODY who ever eats downtown knows Celania's Eat Shop. There's only one Celania's and its reputation has been earned by the fine service rendered. The best culinary force with a modern kitchen for the preparation of dishes and headed by a chef who is always successful in tempting the most jaded appetite with good things that always please and make you yearn for more. A capable and efficient corps of table help that devote their efforts to your comfort and pleasure. An assorted and varied menu that is bound to supply what you most desire. A dining service that is operated to please the customer and supply congenial and pleasant surroundings where you may bring your friends and enjoy a meal or lunch at any time, always with the assurance of satisfactory service.

Our fountain is not excelled in the state and combines the luncheonette service. Cigars, cigarettes, candies of all kinds, delicatessen goods, novelties and the most complete line of fruits and nuts to be found in southern Iowa are always to be had fresh here.



307-309 E. Main

**Celania's**  
305-307 E. MAIN ST.

Phone 782



Mike and Diana Celania holding a Celania Ice Cream coat from the 1930's. Mrs. Columbia Celania was Mike's great grandmother. (December 2, 2020 photo)

## Claude Myers' Ice Cream

Born April 22, 1865

Died August 14, 1916 age 51

Wife: Kitt Margaret Jordan

Father: Christopher Myers

Mother: Martha E. Myers

Claude M. Myers worked in father's confectionery store in Agency, IA when he was young. In 1882 he moved to Ottumwa and worked seven years as clerk for the John J. Bowles Confectionery Store. After seven years, he purchased the establishment. He continued the retail confectionery business and began making ice cream and selling it wholesale. The business was located at 108 – 112 East Second Street in Ottumwa, Iowa. He also made candy and sold tobacco and cigars. In 1914 he employed fifteen people.



Ottumwa Daily Review, August 14, 1916

A 1901 newspaper article states, "He has a general confectionery, cigar and fruit store, with the rear of the building fitted with modern improvements for the manufacture of ice cream." Four employees worked in the back of the building making ice cream. During the summer months, the ice cream factory produced 175 gallons of ice cream a day. Ice cream was shipped to parts of Iowa and northern Missouri.

Claude Myers was a director and charter member of the Ice Cream Manufacturers Association of Iowa. He served two terms as the association's president.

He was active in politics and was elected as alderman for Ottumwa for five years. Claude was a member of the library board and chairman of the board of police and fire commissioners. He belonged to the Masonic Lodge, the Benevolent Protective Order of Elks, the Royal Arcanum, the Yeomen, the Maccabees, and the Moose.

He married rather late in life at age 47 to Martha E. Myers.

He died suddenly at his home on August 14, 1916, aged 51.

A black and white photograph of a newspaper advertisement. The text is arranged in five lines, centered on the page. The font is a bold, serif typeface. The advertisement promotes a soda fountain located at 108 Second Street, owned by Claude Myers.

My soda fountain is running wide  
open. Drop in and refresh yourself  
with a cool glass of soda water. Claude  
Myers, 108 Second street.

Ottumwa Daily Democrat, June 9, 1891



Peanut, taffies, mixed candies, and mixed nuts, for Christmas trees, at Claude Myers', the largest candy dealer in Ottumwa; also ice cream in any quantity.

Ottumwa Semi-Weekly Courier,  
December 18, 1900

—I am making an Italian ice cream sherbet that is superior to ice cream. If you don't like it, don't pay for it. Claude Myers.

Ottumwa Daily Democrat, July 3, 1901

—You are invited to look at my new ice cream parlor. No expense has been spared to make it a nice resting place. I am now serving every thing that is served during the hottest weather. If you do not care for ice cream or cold soda water, try a cup of hot chocolate, beef tea, clam or tomato bouillon, fresh wafer crackers served with each cup and only five cents.

CLAUDE MYERS.

Ottumwa Daily Democrat, February 8,  
1902

My special for Wednesday is caramel nut ice cream, ten cents per dish —50 cents per quart. Claude Myers.

Ottumwa Daily Courier, August 11, 1903

—Ice cream, that is pure. Leave your order with any dealer that is selling Claude Myers' Pure Ice Cream, for your party, wedding or reception.

Ottumwa Evening Democrat, June 11, 1904

Make Claude Myers' ice cream parlor your headquarters for circus day.

Ottumwa Tri-Weekly Courier, August 26,  
1905

Our ice cream factory is always open for your inspection. A visit will convince you that we use nothing but pure, sweet test cream. A trial order will make you our customer forever. Claude Myers.

Ottumwa Daily Review, June 26, 1909





TIN LITHO ADVERTISING TRAY – Claude Myers Pure Ice Cream

**FOR TOMORROW**  
**Vanilla, Strawberry or Chocolate Brick**  
**Ice Cream**  
**25 cents**  
A special fancy two layer brick, Pineapple fruit and  
Caramel Nut **35 cents**  
**Claude Myers**

Ottumwa Daily Review, April 8, 1916

# ICE CREAM MAKING.

**Claude Myers Manufactory Now in  
Full Operation for the Season.**

## HOW FROZEN DELICACIES ARE MADE

**Uses Only the Finest Sweet Cream and  
Purest Fruit Juices and Crushed  
Fruit—Many Flavors and  
Kinds of Goods Made.**

Now that the ice cream season is at hand, I wish to inform the public, both dealers in and consumers of this summer luxury, of the extent of my ice cream factory, how I am equipped for business and of what my ice cream is made. I believe for several years past the name of Claude Myers when attached to ice cream has denoted that it was good and pure. This has been my constant aim, and my entire equipment for manufacturing has been put in with the object of manufacturing only the very best article, and out of the very best ingredients.

Pure ice cream is a delicacy that can be relished by both invalids and healthful persons without harm, but impure ice cream is at once harmful to all. It is in the purity of my ice cream that I place my trust, and it has never been questioned. My ice cream is manufactured from the best of sweet cream, which I also sell to private parties wanting to make their own ice cream. In making ice cream and ices I use, besides the best cream, either the pure fruit juices or the crushed fruit itself.

It is made in copper vessels lined with block tin, which is the only pure receptacle that can be used for this purpose. After it is frozen it is stored in porcelain lined cans and shipped in steel cans. My factory, which has a capacity for making ten gallons of ice

cream every six minutes, is in the rear of my ice cream parlor, and is open at all times to anyone wishing to visit it and see for themselves how it is made. My factory is now in full operation and I am manufacturing and keep constantly on hand a great variety of goods, among which may be had the following:

Ice cream flavors—Vanilla, Orange, pistachio, strawberry, peach, rose, lemon, coffee, Tutti Frutti, raspberry, cherry, apricot, chocolate, banana, pine apple, caramel, orgeat, plum.

Crushed fruit flavors—Strawberry, cherry, plum, orange, raspberry, currant, apple, pineapple, peach, banana, apricot.

Nut flavors—Pistachio, hazlenut, Brazil, almond, filbert, hickorynut, pecan, walnut.

French cooked creams—New York, pistachio, maple, nesselrode, nectar, Maraschino, Bisque, macaroon.

Ices—Lemon, strawberry, nectar, cream, pineapple, raspberry, orange, cherry, Tutti Frutti, apricot.

Crushed fruit ices—Peaches, plums, pineapples, apricots, strawberries, bananas, cherries, oranges.

Frozen punches—Roman, Tokay, Muscatel, claret, Manhattan, Catawba, brandy, port, champagne.

I also make to order any special design or shape of ice cream bricks and no order is so large that I cannot fill it on short notice. Parties at a distance can order from me direct by telephone or telegraph, or from any of my agents, which are located in every town within a radius of one hundred miles of Ottumwa. My facilities are such that large orders for weddings, receptions, socials, etc., can be handled in a few hours, and the best of cream turned out.

The fact that I am now supplying nearly all the soda fountains in the city with ice cream, besides a large outside trade, I believe is proof enough that my cream is all I claim for it. I have the largest factory in southern Iowa and have unusual facilities for getting the finest double cream for my own use. Orders from parties both in the city or from neighboring towns will receive prompt attention and delivery. My ice cream parlors have been remodeled and I invite you to visit them.

Claude Myers.

Ottumwa Semi-Weekly Courier, April 26, 1900

# New Price List Claude Myers PURE ICE CREAM

## Wholesome

### Ice Cream

Is the daintiest and most sought-after delicacy, and has come to be used by all classes of people the year round. Good, pure Ice Cream is relished by everybody. It is a staple article and can be eaten without fear at any time and by the most delicate people. If adulterated in the slightest degree it can be easily tasted, and nothing is more distasteful than impure Ice Cream.

### How

### I

### Make It

My Ice Cream is made of the purest double cream, with either the best of flavoring extracts or fresh fruit, in copper vessels lined with block tin, which is the only pure receptacle that can be used for this purpose. After it is frozen it is stored in porcelain lined cans and shipped in steel cans.

## I Guarantee Its Purity

As I spare no expense to have everything of the best and for every ounce of adulteration found in my cream I will give one ounce of gold.

Claude Myers.

## BULK.

It is not possible here to give a complete list of the many kinds of goods we manufacture.

One quart in paper pails (at the store) .... 35 cents  
One quart, packed in ice ..... 50 cents  
One gallon, packed in ice ..... \$1.50  
Three gallons, packed in ice ..... \$1.35 per Gal.  
Five gal., (and over) packed in ice ..... \$1.25 per Gal.

## BRICK.

One flavor ..... \$1.75 per Gal.  
Two flavors ..... \$1.90 per Gal.  
Three flavors ..... \$2.00 per Gal.

In three gallon lots, 15 cents less per gallon.  
Five gallon lots or over, 25 cents less per gallon.  
For price of fancy design, write or telephone.  
Special prices to agents.

## ICE CREAM FLAVORS

Vanilla	Lemon	Chocolate
Orange	Coffee	Banana
Pistachio	Tutti Frutti	Pine Apple
Strawberry	Raspberry	Caramel
Peach	Cherry	Orange
Rose	Apricot	Plum

## Crushed Fruit Flavors

Strawberry	Raspberry	Peach
Cherry	Current	Banana
Plum	Apple	Apricot
Orange		Pineapple

## NUT FLAVORS

Pistachio	Almond	Pecan
Hazelnut	Filbert	Walnut
Brasil	Hickorynut	

## FRENCH COOKED CREAMS

New York	Nesselrode	Bisque
Pistachio	Nectar	Macaroon
Maple		Maraschino

## ICES

Lemon	Pineapple	Cherry
Strawberry	Raspberry	Tutti Frutti
Nectar	Orange	Apricot
		Cream

## CRUSHED FRUIT ICES

Peaches	Apricots	Cherries
Plums	Strawberries	Oranges
	Pineapples	Bananas

## FROZEN PUNCHES

Roman	Claret	Brandy
Tokay	Manhattan	Port
Muscadel	Catawba	Champagne

## Ice Cream In Fancy Shapes

Animals	Spade	Star
Birds	Club	Round
Flowers	Heart	Square
Vegetables	Diamond	Oval

Any Special Design  
Ordered

New 'Phone. **CLAUDE MYERS.** Old 'Phone.



# CLAUDE MYERS for XMAS CANDIES



## COMPETENT CRITICS

of the finest confectionery have nothing but praise to offer concerning the candies furnished by Claude Myers. Their unanimous opinion is that they are the peers of any made, of absolutely natural flavors, luscious to the taste, and being made of the purest materials, have never caused biliousness or any stomach disease.

## Package Chocolates, Myers' and Other Best Brands

Fresh from factory, pure, delicious. An ideal gift in beautiful boxes, ready for presentation. Prices, 25c to \$6.00, 1/2 to 5 lbs.

## Many Varieties

Bulk chocolates fresh from Myers' factory, made under personal supervision, absolutely wholesome—50c to 75c per lb.



## RICH AND RARE

are our choice chocolate and Claude Myers' caramels, nauts, Brittles, Taffys. The babies can eat them with impunity, and everyone loves their fine flavor, and velvety smoothness. Our fine confections are the acme of purity, quality, and high grade smoothness.

Sunkist Oranges, Doz.,  
**30c, 40c, 50c**

Mixed Nuts, lb., at  
**10c and 20c**  
Figs, Dates, in Bulk and  
Package

25 Feet of Show Case Filled  
With Pipes for Christmas  
Gifts, With Prices Lowest in  
the History of This Leading  
Pipe Store of the City. See  
the Handsome Display.

## ICE CREAM

Special Holiday orders given usual care that has made Claude Myers' Ice Cream the standard in the art of producing this delicious confection. Phone in your Ice Cream wants for Xmas.



## ANTICIPATION—

the thought of the good things that are to come—is almost equal to realization. As regards Claude Myers' candies, anticipate what you will as to sweetness and flavor and you will not be disappointed. Claude Myers' confectionery pleases ten times out of ten, and it's our pleasure to please you, no matter how small your purchase.

## More Candies

Prices and purity always please at Claude Myers' and note these special suggestions.

Hard mixed, lb	15c
Mixed, lb	10c
3 lbs.	25c
Crimp Mixed, lb	15c
Nut Brittle, Almond Pignolia, Cachew, English and Black Walnut, Filbert at lb	30c
Fudge, Nauts, Caramel cuts.	



## PURE AND GOOD.

Every child delights in sweets and a group of the 'kids' will find more joy in eating a wheelbarrow load of Claude Myers' chocolates than in any other delicious confection for the merry Xmas time. Parents can safely buy all the child wants of Claude Myers' chocolates of Claude Myers' own make, fresh and good. Every sanitary precaution is observed in the production of Claude

## *Pres. Claude Myers Says Ice Cream Convention Will Be Grand Event*

Ottumwa's first 1911 convention will be held Feb. 7-8 and is the Ice Cream Manufacturers of Iowa, of which association Claude Myers of this city is the president. To a Review representative Mr. Myers stated every indication augurs to a successful and profitable convention and not less than a hundred of the leading ice cream men of the state will be present. President Myers is mailing the following letter to all sections:

January 12, 1911.

Dear Sir:—Some time ago I wrote you a personal letter, advising you of the second annual meeting of the association of Ice Cream Manufacturers of Iowa, to be held in this city, Tuesday and Wednesday, February 7th and 8th. Not having heard from you I take the liberty of sending this general notice.

The headquarters will be at the Ballingall hotel. The entire basement of this hotel will be at our disposal for exhibition purposes. There will be an

exhibition of every known machine used in the ice cream factory, most of these in operation. There will be on display and demonstrations given of everything used in the manufacture of ice cream. In short we will have the largest exhibition in connection with the association of ice cream manufacturers of Iowa that has ever been exhibited west of Cincinnati, Ohio.

The secretary will no doubt send you a notice with a very complete program arranged for these two days. We will have with us professors from the different state colleges from the surrounding states, as well as the largest in ice cream manufacturers of the United States to give as practical talks on the ice cream business. We want you with us in Ottumwa, February 7 and 8. If for any reason you can not be here write and tell me.

Your truly,

Claude Myers,

President Iowa Association.

Ottumwa Daily Review, January 11, 1911

# Ask For Claude Myers' Ice Cream.


SOLD IN EVERY TOWN IN SOUTHERN IOWA.

FOR YEARS

## Claude Myers'

ICE.....  
CREAM

Has been the standard of Ice Cream excellence in Ottumwa and Southern Iowa. It has won this reputation by being good. Good, because it is made only of the best ingredients.....



*The Summer Girl who Always  
.....Prefers Myers' Ice Cream.....*

FOR YEARS

## Claude Myers'

ICE CREAM  
PARLOR.....

On Second Street, has been the popular place in Ottumwa. Why? Because his Ice Cream and Ices and every variety of summer drink are made in the most appetizing manner.....

WE HAVE SET A HIGH STANDARD OF QUALITY

For our Ice Cream and Ices by making only the best Velvet Ice Cream, out of the richest of pure cream, with exquisite ripe, selected fruits, and prepared with a knowledge, skill and care, in scrupulously clean vessels. Our capacity is unlimited and we can make up any desired quantity on short notice.

Special Rates for Socials, Entertainments, Picnics, Etc.
Mail Orders, Large or Small, Filled by Return Express.

Ottumwa Semi-Weekly Courier, July 31, 1900

## Pure Ice Cream

### at Wholesale

Careful attention to even the minutest detail from raw material to finished product has enabled us to obtain a **character** in our Ice Cream that is absolutely perfect.

The use of the most modern machinery in our factory, and an enormous output have enabled us to make the **price** right.

We want to get in touch with every **retail dealer** who is looking for these two especial things—**character** and **price**.

## Claude Myers,

108—110 East Second Street

Ottumwa Tri-Weekly Courier, May 10, 1906

### ICE CREAM.

Every society and every body can entertain and serve the best of ice cream at the following reduced prices:

1 quart, any flavor .....	50c
½ gallon, any flavor .....	75c
1 gallon, any flavor .....	\$1.25
3 gallons, any flavor, per gallon....	\$1.15
5 gallons, any flavor, per gallon....	\$1.00

#### BRICK ICE CREAM.

1 flavor to the brick, per gallon....	\$1.50
2 flavors to the brick, per gallon....	\$1.60
3 flavors to the brick, per gallon....	\$1.70

In three gallon lots 15 cents less per gallon. Five gallon lots 25 cents less per gallon.

One quart at the store 25 cents.

The price is the only change—the quality remains the same.

I am the only ice cream manufacturer in the city.

CLAUDE MYERS.

Ottumwa Daily Democrat, February 8,  
1902





CANDY DEPARTMENT, CLAUDE MYER'S, OTTUMWA, IOWA.

Claude Myers' Candy Department, 1910



Claude Myers' Ice Factory, 1912

# MYERS CHOSEN

## Ottumwan Treasur- er of Ice Cream Men's Organiza- tion.

Chicago, Feb. 8.—At the closing ses-  
sion last night of the National Ice  
Cream Manufacturers' association the  
following officers were elected:

President—John T. Cunningham of  
Chicago.

Vice president—P. R. Waller of Phil-  
adelphia.

Treasurer—Claude Myers of Ottum-  
wa.

Secretary—Bruce B. Roszell of Pe-  
oria.

The choice of Claude Myers as treas-  
urer is a pleasing compliment to the  
Ottumwa manufacturer. The organiza-  
tion is composed of the leading manu-



CLAUDE MYERS.

facturers of ice cream of the entire  
country and there were hundreds in  
attendance at the Chicago convention.

Ottumwa Tri-Weekly Courier,  
February 9. 1907

Pure ice cream is the most delicious  
of foods at Claude Myers' parlors. You  
will meet your friends there the  
Fourth. One door east of Court on  
Second street.

Ottumwa Tri-Weekly Courier, July 1, 1902

Nesselrode, New York, Maple  
Bisque, Vanilla, strawberry, chocolate  
and Tutti Frutti ice cream; lemon,  
claret, and pineapple ice at Claude  
Myers' ice cream parlors.

Ottumwa Daily Courier, June 20, 1903

I serve every day at my ice cream  
parlors, New York, Nesselrode, Bisque  
Maple, Vanilla, Strawberry, Chocolate  
and Tutti-Frutti ice cream and lemon,  
pineapple and Claret ice. Claude My-  
ers.

Ottumwa Daily Courier, June 26, 1903



#### CLAUDE MYERS.

While any manufacturing industry in our midst is of great benefit to the community because its products become widely known throughout the entire surrounding country, and thus reflect to the credit of the city, yet it is even more true that those manufacturing enterprises which have to do with furnishing us food products of any sort are of utmost importance, for they come in closest contact with the people generally. An enterprise here under this head which has been established in Ottumwa fifteen years is that conducted by Claude Myers, Confectioner and Manufacturer of Pure Ice Cream.

This is one of the largest and best equipped establishments of its kind in Southern Iowa and the products of the

have won justly merited praise on every hand. This enterprise purchases cream, for the most part, from up-to-date creameries and pasteurized and furnished by farmers in the immediate vicinity of Ottumwa, and as a result the raw product which goes into their ice cream is always absolutely pure and fresh, as they have not been hauled in here from great distances.

This establishment is perfectly sanitary and is open for public inspection at all times. The products of this enterprise are sold throughout all parts of southern Iowa and Missouri and the business of the house has grown wonderfully within the past few years.

Mr. Myers is a man of sound business judgment and is thoroughly progressive in every respect.

Ottumwa Daily Review, September 15, 1910

# Thanksgiving

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Ice Cream and Ices. Hundreds  
of varieties

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## Special for Thanksgiving

French Ice Creams, Cranberry  
and Mint Ice.

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Special Thanksgiving Brick, three  
flavors—vanilla, cranberry ice and  
chocolate. If called  
for at the store.....

**35c**

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# CLAUDE MYERS

Ottumwa Daily Review, November 24, 1915



# CLAUDE M. MYERS' IMPROVEMENTS

The Popular Ice Cream and  
Candy Manufacturer Pre-  
pares for Trade

ATTENDED THREE I LEAGUE

Mr. Myers Attends Meeting of Illinois  
Indiana and Iowa Manufacturers  
and Receives Honors

Always abreast of the times, Mr. Claude M. Myers, the wholesale ice cream and candy manufacturer, recently put in a week or ten days in the city of Chicago, looking after the interest of his customers and the public in general.

Mr. Myers went to Chicago to attend the meeting of the Three I League of Wholesale Ice Cream Manufacturers of Illinois, Indiana and Iowa, which was called for February 23, 24 and 25. The object of the gathering was not to form a trust, but to exchange views, of mutual benefit to those gathered at the meeting, with regard to their business, and for social intercourse.

The meeting is reported as a very beneficial one to those who attended, and Mr. Myers was honored by being made temporary chairman of the meeting and was placed on the committee to secure express rates and was made a member of the executive committee of the association.

The prime object of Mr. Myers' visit to Chicago was to look up and secure snaps in his line of business, for his trade in Ottumwa and to learn everything possible of advantage to him in his business of wholesale manufacturer of ice cream and candies.

In the way of new ice cream novelties, Mr. Myers returned loaded down with many new forms, and new designs for decorations, and for making and serving ice cream. Among his new novelties, are many beautiful and novel pieces, for serving ice cream, for the holidays, Easter, St. Patrick's Day, weddings, parties, and all classes of social functions. Among the new designs which Mr. Myers is going to be able to serve his patrons and the citizens of Ottumwa generally with, will be designs never before served in this city, and equal in every way to anything served in the same line in the larger cities.

While looking after the novelties he might secure for his trade in the manufacture of ice cream, Mr. Myers did not overlook the interests of his new department, recently installed, the manufacture of candies, and purchased a lot of new machinery to place this department in the fore front in this city in the manufacture of candies, for which his new department has already gained an enviable reputation, and greatly increased his business. Claude Myers' candies have already gained a reputation in this city, and through his newly added machinery and appliances, they are bound to take a jump forward, in the near future.

Although Mr. Myers has never given his exclusive attention to pipes and tobaccos, while looking after bargains, he made an advantageous purchase of 4,000 briar pipes, many of which would sell for 50c and 75c readily. These pipes Mr. Myers has thrown together, in a show case, and are bargains which smokers appreciate, and are being snapped up like gold dollars advertised for 15c. This latter snap is one which should not be overlooked, by smokers, and those smokers who do overlook it will be the losers and will be sorry for it later on.

Claude Myers is always to the front in his business, and he is nothing if not original. His patrons in ice cream and candies this season will find him abreast with the finest houses in the large cities, and Ottumwa will not be behind Chicago or New York, in the service rendered them by the prince of ice cream manufacturers and dealers, Claude M. Myers.

Ottumwa Evening Democrat, March 4, 1904

# CLAUDE M. MYERS DIES SUDDENLY THIS AFTERNOON

Body Found in At Home Shortly  
Before Two-Thirty  
O'Clock.

## HE WAS PIONEER OF COUNTY

One of the physicians who examined the body of Claude Myers stated to a Review representative at 3:40 this afternoon that he was unable to ascribe a cause for the merchant's death. Asked how long he would judge Mr. Myers had been dead the physician replied that he could not tell accurately but that it was "probably some time." Coroner H. A. Spilman had started for Myers home to begin an examination at 4 o'clock this afternoon.

Claude M. Myers, aged 51, one of Ottumwa's pioneer merchants, whose prominence in public affairs has been far reaching, was found dead in bed at his home, 440 North Court street, shortly before 2:30 o'clock this afternoon. His death is believed to have occurred only a short time before.

He was seemingly in good health when he attended his duties at his place of business on Second street Sunday. He did not go home until late in the evening. This morning upon arising he stated he was not feeling well and returned to his bed. He was not aroused during the morning and his death was discovered when relatives went to his room to arouse him for lunch.

For the past year Mr. Myers had been suffering, but at no time was he seriously ill. He was under the care of a physician up until a month ago, but seemingly regained full strength.

### Born in This County.

Claude Milburn Myers has long been identified with business and political interests in this community. His birth occurred in Agency, Wapello county, on the twenty-second of April, 1865, his parents being Christopher and Martha Ellen (Brantner) Myers.

He was educated in the common schools of Wapello county, and pursued a high school course in the high school of Agency. He came to Ottumwa in 1882, spending seven years in the employment of John J. Bowles, purchasing the store at the expiration of that period. He continued the business along wholesale and retail lines, adding an extensive stock of cigars and candy. He was a charter member

of the Association of Ice Cream Manufacturers and served as an officer many times during his life. Later he became an organizer of the Ice Cream Manufacturers of Iowa of which he served as president for two terms.

On the fifth of June, 1912, he was united in marriage to Miss Kitt Jordan, who survives him.

### Was Prominent Democrat.

Mr. Myers was a democrat in politics and an active worker in the local ranks of his party. He served as alderman during a period of five years, and was a member of the library board when the library was erected, continuing as such for a few years. He likewise acted as chairman of the board of fire and police commissioners until Ottumwa adopted the commission form of government. Mr. Myers was a delegate to the national convention at Denver which nominated Bryan in 1908, acting as secretary of the state delegation.

He was a member of the B. P. O. Elks, The Knights Templar, Scottish Rite, the Masonic fraternity, the Royal Arcanum, the Yeomen, the Maccabees and the Moose. The Country club and Boat club likewise numbered him among their popular members.

He has always resided within the borders of Wapello county and enjoyed a very extensive acquaintanceship here.

### Supervised Club Quarters.

Perhaps the last public welfare work in which Mr. Myers was actively engaged was that of directing the remodeling and refitting of the Commercial association quarters here. As chairman of the club rooms committee Mr. Myers had almost complete charge of this work and the up-to dateness and thoroughness he incorporated in plans for the new quarters will remain a tribute to him for years to come.

"I think we should be able to have our formal opening about the second week of September," Mr. Myers told a Review reporter last Saturday when asked about how the work was progressing. "Properly conducted the new Commercial club rooms should work a wonderful benefit to Ottumwa in promoting a more cooperative and demo-

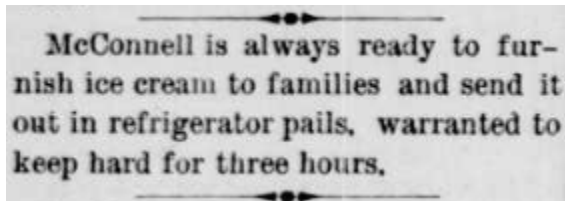
cratic spirit among the city's men, young and old," he added. He then gave the reporter a detailed description of the new quarters as they will be when the remodeling and interior work is finished this month.

Mr. Myers was one of the leading spirits in the big membership campaign recently conducted by the Commercial club.

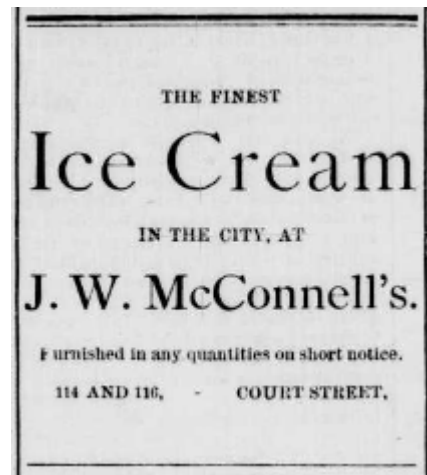
## 1880's "Short Timers"

### J. W. McConnell's, 114-116 Court Street, Ottumwa

John W. McConnell served "the finest ice cream in the city." He sent it out in refrigerated pails that kept the ice cream hard for three hours. He operated a restaurant in the 1880's. (1885)



Ottumwa Daily Democrat, May 31, 1885

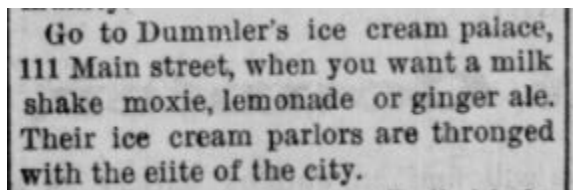


Ottumwa Daily Democrat, May 29, 1885

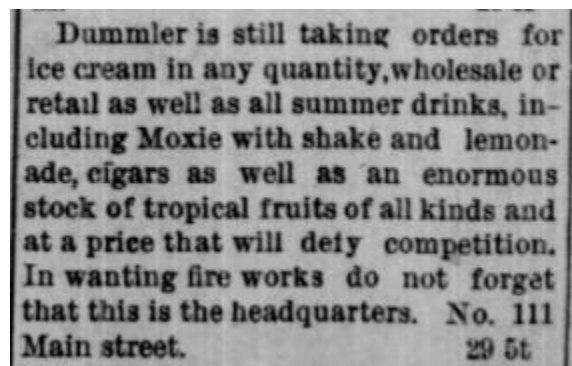


### Dummler's Ice Cream Palace, 111 Main Street, Ottumwa, Iowa.

According to the Ottumwa Daily Democrat newspaper, Dummler's Ice Cream Palace was "thronged with the elite of the city." That didn't seem to help him much, as he didn't stay in business very long. (1888)



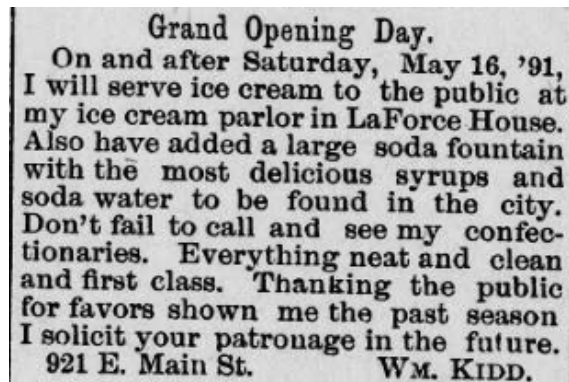
Ottumwa Daily Democrat, June 27, 1888



Ottumwa Daily Democrat, July 3, 1888

## 1890's

**The LaForce House Ice Cream Parlor**, 921 E. Main Street. Proprietor William Kidd had a large soda fountain "with the most delicious syrups and soda water to be found in the city. Everything neat and clean and first class." (1891)




Grand Opening Day.  
On and after Saturday, May 16, '91,  
I will serve ice cream to the public at  
my ice cream parlor in LaForce House.  
Also have added a large soda fountain  
with the most delicious syrups and  
soda water to be found in the city.  
Don't fail to call and see my confec-  
tionaries. Everything neat and clean  
and first class. Thanking the public  
for favors shown me the past season  
I solicit your patronage in the future.  
921 E. Main St. Wm. KIDD.

Ottumwa Weekly Democrat, June 3, 1891



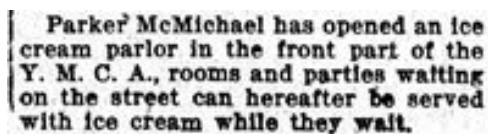
**Parker McMichael's Ice Cream Parlor** was located in the streetcar waiting room on the corner of Market and Second Streets. (1891) This might have been the first "take-it-and-go" ice cream in the city.



Ice Cream on Short Notice.  
Do you eat ice cream? Come into  
Parker McMichael's new ice cream  
parlors in the street car waiting room,  
corner Market and Second and have a  
dish. He makes it while you wait.  
Always fresh.

Ottumwa Daily Democrat, May 22, 1891

In 1916 Mr. McMichael opened another ice cream parlor in the front part of the Y.M.C.A.



Parker McMichael has opened an ice  
cream parlor in the front part of the  
Y. M. C. A., rooms and parties waiting  
on the street can hereafter be served  
with ice cream while they wait.

Ottumwa Tri-Weekly Courier, May 11,  
1916



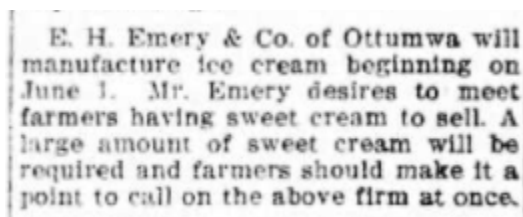
## **E. H. Emery & Co., Main St. (1896 – 1922)**

226-228 Commerce St. (1910)

E. H. Emery & Co. was established in 1896 as a fruit wholesaler. In 1912 the company added an ice cream plant having a capacity of 1,500 gallons per day. It was strictly a wholesale company. It did not sell retail.

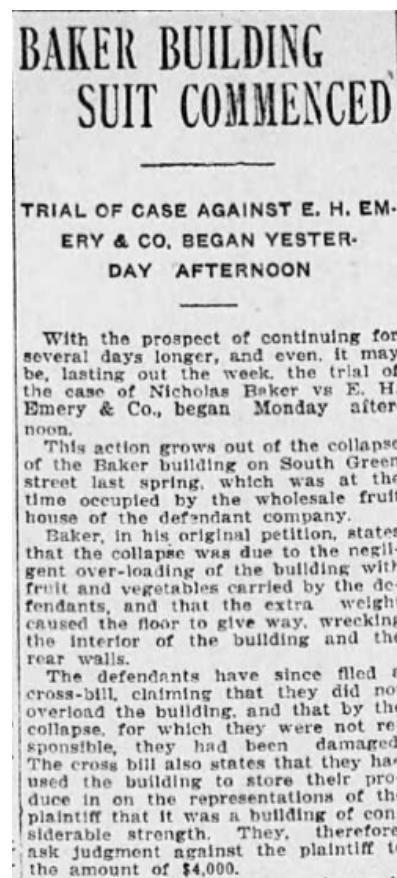
In 1916 E. H. Emery & Co. became associated with the Lagomarcino Grupe Co.

Edwin Emery, president of a former Ottumwa wholesale fruit house, left Ottumwa in 1922 and he died in 1945.



E. H. Emery & Co. of Ottumwa will manufacture ice cream beginning on June 1. Mr. Emery desires to meet farmers having sweet cream to sell. A large amount of sweet cream will be required and farmers should make it a point to call on the above firm at once.

Ottumwa Tri-Weekly Courier, May 11, 1912



**BAKER BUILDING  
SUIT COMMENCED**

TRIAL OF CASE AGAINST E. H. EMERY & CO. BEGAN YESTERDAY AFTERNOON

With the prospect of continuing for several days longer, and even, it may be, lasting out the week, the trial of the case of Nicholas Baker vs E. H. Emery & Co., began Monday afternoon.

This action grows out of the collapse of the Baker building on South Green street last spring, which was at the time occupied by the wholesale fruit house of the defendant company.

Baker, in his original petition, states that the collapse was due to the negligent over-loading of the building with fruit and vegetables carried by the defendants, and that the extra weight caused the floor to give way, wrecking the interior of the building and the rear walls.

The defendants have since filed a cross-bill, claiming that they did not overload the building, and that by the collapse, for which they were not responsible, they had been damaged. The cross bill also states that they had used the building to store their produce in on the representations of the plaintiff that it was a building of considerable strength. They, therefore, ask judgment against the plaintiff to the amount of \$4,000.

Ottumwa Tri-Weekly Courier, September 27,  
1906

## 1896 – The First Ice Cream Cone

The first ice cream cone was made in 1896 by Italo Marchiony. Mr. Marchiony, an Italian immigrant, was a street vender in New York City. He sold lemon ices from a pushcart on Wall Street. He served his lemon ices in glass bowls. The bowls were frequently broken and sometimes not returned to him. He came up with the idea to make an edible ice cream bowl. He folded warm waffles into a cup shape. He was granted a patent in December 1903.



Italo Marchiony, inventor of the ice cream cone.



## 1900's

**44,000 gallons of ice cream manufactured in Ottumwa in 1907.**

**44,000 Gallons of  
Ice Cream Turned  
out Here Annually**

.....

\* During the summer months \*  
\* probably the busiest branch of \*  
\* activity in the city is that given \*  
\* over to the manufacture of ice \*  
\* cream. Ottumwa ice cream has \*  
\* played a part in the courtship of \*  
\* lovers all over southern Iowa \*  
\* and northern Missouri. \*

.....

—o—

The manufacture of ice cream for jobbing purposes outside of the city has been lying dormant for some time and but few realize to what extent this business has grown in Ottumwa. While there has been jobbing in ice cream for local use for many years, the growth of the business into a manufacture for out of town trade is yet young in this city, but the name of Ottumwa brands of the summer luxury has become famous.

As the season of this industry is necessarily short and cannot be called an annual business in the sense that many of the industries are known, yet it gives employment to quite a few persons while the season lasts, the salaries of whom will total \$4,800. The number of gallons of ice cream made in Ottumwa for the past year will reach 44,500 at the approximate value of \$36,400.

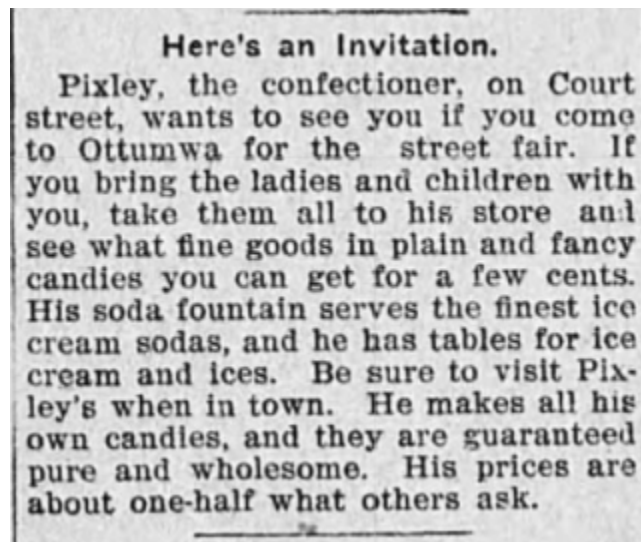


Ottumwa Tri-Weekly Courier, January 2,  
1908

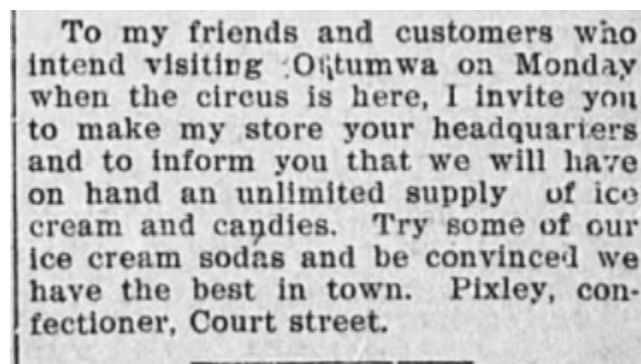
## **Pixley the Confectioner**, 111 S. Court Street (1900 - 1910)

Edward Z. Pixley, proprietor of Pixley the Confectioner, sold plain and fancy candies and ice cream. His soda fountain served ice cream sodas on Saturday night for 5 cents.

Mr. Pixley was born in 1875 and died March 2, 1963. He was married to Mary A. Pixley. After he closed his confectioner and ice cream shop, he worked as a clerk for the C.B. & Q. railroad.



Ottumwa Tri-Weekly Courier, September 18, 1900



Ottumwa Tri-Weekly Courier, August 9, 1900



### **Edward Pixley**

Edward Z. Pixley, 87, of 410 N. Sheridan, died late this morning at St. Joseph Hospital following a long illness.

He was a retired timekeeper for the Burlington Railroad and had worked for the railroad for many years prior to his retirement in 1945. He was also employed at the old Hall Candy Factory and later operated the Candy Kitchen in Ottumwa.

The son of Zella and Johanna Lohmar Pixley, he was born in Mount Pleasant Dec. 21, 1875. He was a resident of Ottumwa most of his life. He was a member of the Burlington Veterans, BPOE No. 347 and the Knights of Pythias Lodge.

He was married to Mary Agnes McHugh Feb. 21, 1900, in Ottumwa. She preceded him in death Feb. 20, 1963. Surviving are one daughter, Mrs. Clifford McGraw, Evanston, Ill.; two granddaughters, Mrs. L. D. Nofzinger, Danville, Ill., and Miss Elizabeth McGraw, of Evanston; one great-grandson; one brother, Theodore W. Pixley, Burlington; and a sister, Mrs. A. L. Goodall, of Elkhart, Ind. He was also preceded in death by one sister.

The body is at the Johnson Funeral Chapel awaiting completion of funeral arrangements.

Ottumwa Courier, March 2, 1963

Don't forget Pixley makes ice cream and can make you a special price for all socials, lodges, churches, etc. We guarantee the cream.

Ottumwa Daily Courier, May 29, 1903

Ice cream soda at Pixley's Saturday night 5c. Try one.

Ottumwa Daily Courier, July 17, 1903

Get some Peanut Kisses, Chocolate Nut Chips, Cream Wafers or try Angel Food, the latest candy out at Pixley's. Ice cream soda Saturday night 5c.

Ottumwa Daily Courier, August 14, 1903

Pixley will sell ice cream soda Saturday night at 5 cents.


Ottumwa Daily Courier, July 24, 1903

Ottumwa is the ice cream city of Iowa. Sunday the supply was exhausted in the larger stores early in the afternoon. That's some ice cream, too, as Ottumwa ranks well in the lead in both quantity and quality.

Ottumwa Daily Review, June 29, 1909

**The White House Bakery**, Berlin P. Ballagh, 639 W. Second Street. (1901-1910)

"Watch for our WHITE HOUSE wagons. They deliver FREE to all parts of the City."



**B. P. Ballagh,**  
**The White House Bakery,**  
Wholesale and Retail BAKER and CONFECTIONER.  
ICE CREAM AND FOUNTAIN DRINKS.  
Watch for our WHITE HOUSE Wagons, they deliver FREE to all parts of the City.  
639 W. Second Street, Ottumwa, Telephone 146.

Ottumwa City Directory - 1901

**City Bakery and Ice Cream Parlor**, 528 East Main Street (1903)

New Ice cream parlor opened April 1903. H. J. Smith was the proprietor in 1903; Charles Marble operated it in 1905; and Alexander Kolb in 1909.

The City Bakery ice cream is very popular. It is perfectly made in the best manner from pure material. Order it by dish or quantity. Telephone.

Ottumwa Daily Courier, July 17, 1903

Get your ice cream for tomorrow and Sunday at the City Bakery, 528 East Main street.

Ottumwa Daily Courier, July 3, 1903

Pure ice cream by the dish or quart at the City Bakery ice cream parlors, 528 East Main street.

Ottumwa Daily Courier, July 3, 1903

We will have a special supply of fine

## Bakery Goods

for you tomorrow.

The City Bakery ICE CREAM is very popular—it is pure and flavored by fruits and not extracts.

Save your "ads."

## City Bakery

H. J. Smith, Proprietor.

528 East Main Street.

Ottumwa Daily Courier, April 17, 1903

**NEW ICE CREAM PARLOR.**  
**The City Bakery Opens Parlor at 528 East Main.**  
 H. J. Smith, proprietor of the City Bakery has fitted and furnished an exceptionally neat and tasty ice cream parlor in the same room with his bakery. The ice cream made by the City Bakery will be served, as well as sold in any quantity. The high standard of excellence and purity so noticeable in all goods from this bakery will be maintained and kept up in its new department, and that it will enjoy a liberal patronage goes without saying.

Ottumwa Daily Courier, April 4, 1903

The most popular ice cream in Ottumwa is at the City Bakery—dish or gallon. 528 E Main.

Ottumwa Daily Courier, August 7, 1903



Charles A. Marble - 1908

## Alexander Kolb Makes Purchase

### City Bakery Under New Management

Having bought from C. A. Marble the City Bakery, 528 East Main street, I will continue the business under the same name and in a manner that will raise the standard of bakery goods in Ottumwa. Being a practical baker, I know how to please you. I especially ask the patrons of the City Bakery in the past to continue their liberal patronage, assuring each the best goods and most courteous treatment that is possible. Please call, Yours,  
 Alexander Kolb.

Ottumwa Daily Review, March 9,

Charles A. Marble purchased the City Bakery from H. J. Smith in 1905. He sold the bakery and ice cream parlor to Alexander Kolb in 1909.

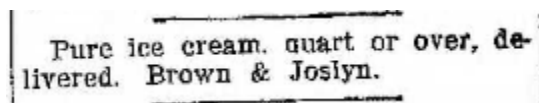
**Charles Hill**, 513 Baker, ice cream manufacturer (1901-1903)

Charles and Mary Hill made ice cream and sold it out of their home.

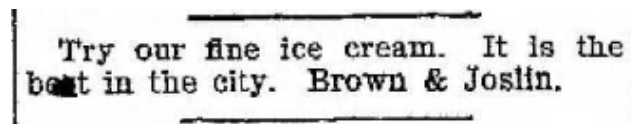


**Brown and Joslin Candy Kitchen**, 108 Court Street (1903)

Brown and Joslin made ice cream, "the best in the city." They also sold candies, salted peanuts, and fruits. Their candies were made fresh every day.



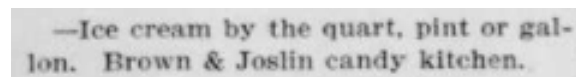
Ottumwa Daily Courier, May 28, 1903



Ottumwa Daily Courier, July 17, 1903



Ottumwa Daily Courier, July 3, 1903

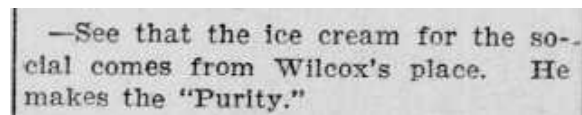


Ottumwa Morning Democrat, May 10, 1903

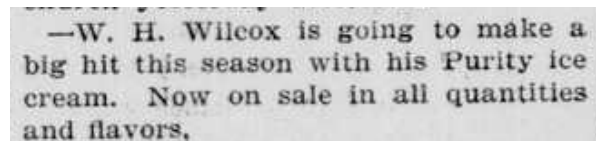


**Wilcox Ice Cream Parlor**, maker of "Purity" brand ice cream. (1901 - 1904)

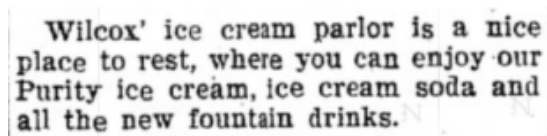
W. H. "Billy" Wilcox made "Purity" ice cream and "Purity" candies in his building at 525 Church Street. He sold Purity ice cream for 25 cents a quart.



Ottumwa Morning Democrat, March 29, 1903



Ottumwa Democrat, March 13, 1903



Ottumwa Daily Courier, March 28, 1903



## **Dan R. Shea Confectionery Store, 331 Church St. (1903 – 1916)**

Dan Shea Confectionery Store made the “Peerless” brand of ice cream.

Dan R. Shea: Born 1881

Wife: Mamie

Dan Shea was a member of Knights of Columbus. He also ran for city alderman.

Father: John

Mother: Honora Garvey

### **Timeline:**

1903 Daniel R. Shea, 331 Church St. – cigars & ice cream

1905 – 1908 Daniel R. Shea, 331 Church St. – confectioner

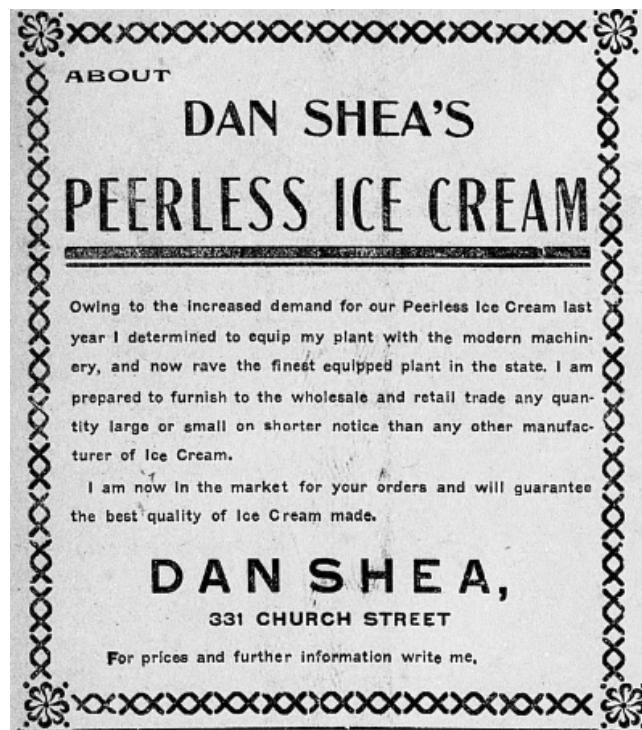
1910 Dan R. Shea, 331 Church St. – ice cream manufacturer, confectioner, cigars & tobacco

1912 – 1915 Dan R. Shea, 333 Church St. – ice cream manufacturer, confectioner, cigars, tobacco, coal

1916 Dan R. Shea, confectioner and coal dealer

1917 Dan R. Shea, coal dealer (confectioner???)

1918 Dan R. Shea, coal dealer



Ottumwa Tri-Weekly Courier, April 2, 1904

If you want a good ice cream, try "Shea's Peerless" and you will want it again. Mail orders solicited. Dan Shea, 331 Church street, Ottumwa, Ia.

Ottumwa Tri-Weekly Courier, April 9, 1903

**ANNOUNCEMENT**

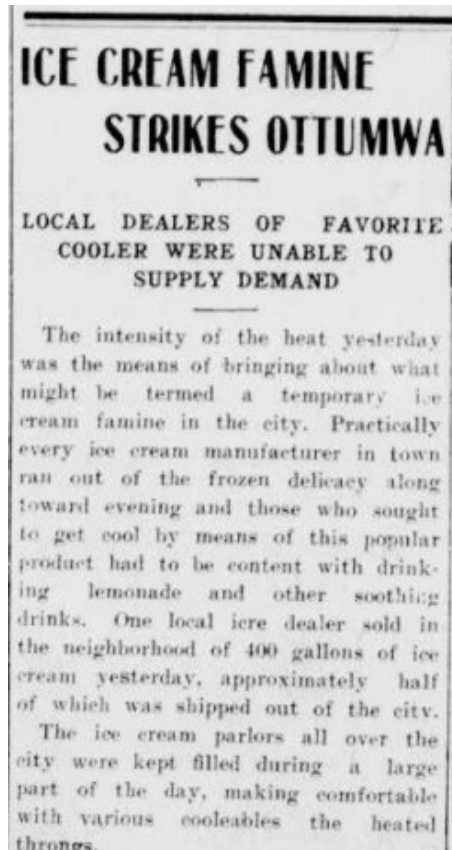
I am now in possession of a fully equipped factory for the purpose of manufacturing "Peerless" Ice Cream. It is essential that experience and enterprise combine to produce this article for the summer social season if one would receive unstinted endorsement, and I trust by the degree of local satisfaction given, that from this will be expected an equal success abroad by the very merit of the superior article I shall offer to agents this year in all surrounding towns. This ice cream, which has the purest and best of ingredients, is known as the "Peerless," and to that standard of surpassing excellence it will be maintained throughout the season of 1903. . . . .

If you will send me a trial order I guarantee entire satisfaction in every respect. Prices furnished on application. If you serve Dan R. Shea's "Peerless" Ice Cream, you will be the winner, for your patrons are sure to pronounce it very, very nice. Call or write.

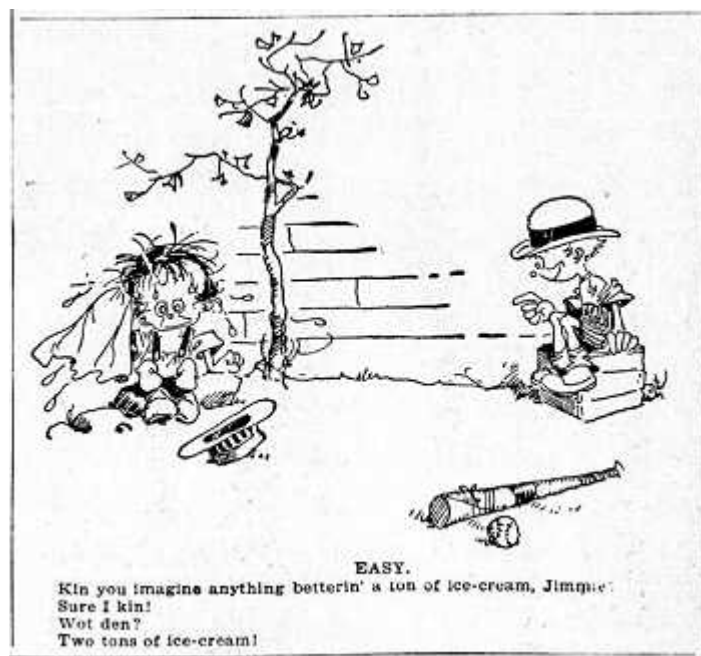
**DAN R. SHEA, Ottumwa, Ia.**  
301 Church Street. Phone 1090.

Ottumwa Morning Democrat, April 12, 1903

1910's



Ottumwa Daily Review, August 22, 1910



Ottumwa Tri-Weekly Courier, August 4, 1914

**Graham Ice Cream Company**, 120 E. Third St. (1916); 127 W. Main St. (1922); 627 W. Second Street (1930)



Graham's horse wagon - date unknown

The Graham & Garretson Milk Co. was founded in 1908. The company was owned by three Graham brothers (William, John, and Frank) plus Jay C. Garretson. They were strictly a wholesale and retail milk company. They did not make ice cream. The name was changed to Graham Milk Co. in 1923. The Graham Milk Co. operated until the late 1930's.

Fred M. Graham founded a new company in 1916 in the basement of a building at 120 E. Third Street. This company, **The Graham Ice Cream Company**, made ice cream. In 1922, they moved into a new, larger building at 127 W. Main Street and purchased new equipment. In the first seven years of the Graham Ice Cream Co.'s operations they produced enough ice cream to make ten million ice cream cones. The Graham Ice Cream Co. was the most modern and complete manufacturing facility to be found anywhere.

In about 1939 the Graham Milk Co. and the Graham Ice Cream Company essentially merged into one company, the Graham Milk & Ice Cream Company. William S. Graham was the owner. In 1941 the



Graham Milk & Ice Cream Co. was operated by E. M. Ragan, president and treasurer. The company was located at 627 W. Second Street.

C. Millard McGhee was president & secretary and Emery Brooks was vice president & treasurer of the company in 1943.

In 1954, C. Millard McGhee was president & secretary; Mrs. Margaret W. Herzog, was vice president & treasurer of the Graham Milk & Ice Cream Company.

There were six Graham brothers. Three went into the dairy business.

William Sumner Graham; born Oct. 28, 1867; died May 16, 1940; wife Hattie B. Monroe; father Mackinzie Guy; mother Caroline Hurdle

John Rollins Graham; born 1872; died 1951; wife Sadie

Frank Montgomery Graham; born September 6, 1873; died January 27, 1950 aged 76; wife Elsie A.

#### **Timeline:**

- 1916 Graham Ice Cream Company was started by Frank M. Graham in a basement at 120 E. Third Street.
- 1922 Graham Ice Cream Company moved to a new building at 129 W. Main Street. The building had 4,000 square feet of floor space and new equipment.
- 1923 After seven years in existence, the company had produced enough ice cream to make ten million ice cream cones.
- 1924 Graham Ice Cream Co., 127 W. Main St., Frank M. Graham, owner
- 1929 Graham Ice Cream Co., 127 W. Main St., Frank M. Graham & G. J. Wall, owners. Exclusive manufacturer of ice cream.
- 1931 - 1939 Graham Milk Co., 627 W. Second St., William S. Graham
- 1940 The Graham Milk Co. is owned and operated by Mrs. Pauline Graham Cloyd
- 1941 Graham Milk & Ice Cream Co., E. M. Ragan, president and treasurer, 627 W. Second St.
- 1943 – 1951 Graham Milk & Ice Cream Co., 627 W. Second St., C. Millard McGhee, president & secretary; Emery Brooks, vice president & treasurer
- 1953 The term “Graham’s Dairy Freeze” first appears in a Graham Milk Co. newspaper advertisement.
- 1954 - 1960 Graham Milk & Ice Cream Co., Inc., 627 W. Second St., C. Millard McGhee, president & secretary; Mrs. Margaret W. Herzog, vice president & treasurer

Note: The Graham Milk Co. and the Graham Ice Cream Co. operated simultaneously but separately from 1916 until 1939.

**WANTED—MILK. FARMERS LIV-**  
ing within two miles of railroad sta-  
tions, having milk or cream to sell,  
can increase their profits the year  
around by communicating with the  
Graham & Garretson Milk Co., Ot-  
tumwa, Iowa. Write today for our  
proposition.

Ottumwa Tri-Weekly Courier, November 14, 1907

**Announcement**

**The New Home of Grahams "Carnation" Ice Cream**  
**120 E. 3rd St. Phone 1960 Opposite Post Office**

We have moved our ice cream manufacturing equipment into the lower west portion of the **White Front Building** that has just been completed at the above address. We have a strictly sanitary and up-to-date ice cream factory and are con-  
fining out time and attention exclusively to the ice cream business.

We are supplying our trade with the best ice cream that cleanliness, experience and pure material will make, and  
are now in a position to give careful attention to our rapidly growing family trade and solicit your future orders for ice  
cream or sherbets in any quantity.

**Brick, Bulk or Individual Moulds—Any Flavor or Color.**

Delivered where you want it—when you want it.

Order through any of our dealers, or phone us direct.

Our name in connection with ice cream is your guarantee of service and quality.

**THE GRAHAM ICE CREAM COMPANY**

Ottumwa Daily Review, September 26, 1916



**Graham's Pasteurized  
ICE CREAM**

The Graham Milk Co. announces a new pasteurized product—Graham's Home Made Ice Cream.—An ice cream that is safer, richer, tastier. For nothing but the purest and best ingredients are used. And our plant is a model for cleanliness—our pasteurized milk record will guarantee that!

Graham's Home Made Ice Cream tastes richer because it is richer. It's made of fresh, rich, safe, pasteurized cream—cream that is separated and pasteurized as soon as the milk is received from the farmer. It is doubly safe because both cream and ice cream mix are pasteurized. It's that rich fresh cream that gives Graham's Home Made Ice Cream its body, its velvety smoothness and its superiority.

Graham's Home Made Ice Cream is easily digested and is generous in those vitamins that contribute to strong bodies and sound health. Serve it to your children—and to every member of your family—as a regular part of their diet.

Flavors—at present there is vanilla, chocolate and strawberry—each and every one absolutely the purest obtainable!

Graham's Home Made Ice Cream may be obtained in package or in bulk at our plant—627 West Second St.

**Graham** **PHONE 301**  
**Milk Co.**

Ottumwa Daily Courier, May 29, 1934

**For Your Valentine  
Party**

*We suggest one of our many special designs or colors which would be very appropriate for the occasion.*

*Phone Us Your Order Early*

**Graham Ice Cream Co.**  
120 East Third Street *Phone 1960*

Ottumwa Daily Review, February 9, 1917

**ICE CREAM MANUFACTURERS**

**GRAHAM ICE CREAM CO.**

**EXCLUSIVE ICE CREAM  
MANUFACTURERS**

127 W. Main St. **Phone 1960**

1929 Ottumwa City Directory

**WARM WEATHER** *Hints*

## KOLDEE

KOLDEE is the new oversize frozen pop bar! A frozen confection that's cool, refreshing energy! Made in six delicious flavors—orange, lime, grape, cherry, lemon and root beer—each one as tempting and appetizing as the other. Ask your dealer for Koldee—it's a whopper!

## Ice Cream

Graham's pasteurized home made ice cream — an ice cream that is safer, richer, tastier . . . an ice cream that is easily digested and is generous in those vitamins that contribute to strong bodies and sound health.

We're frank to admit that we couldn't make Graham's ice cream any better, no matter how hard we tried. All the ingredients are the purest and best we can buy, and it's made with absolute sanitation and painstaking care.

## Orange Ade

Made from selected California oranges . . . a dash of lemon . . . sweetened . . . ready to enjoy! Not carbonated . . . no artificial flavoring . . . no preservatives. Bottled like our milk with the same regard for spotless cleanliness, purity and freshness. Try it today!

**Graham** **PHONE 801**  
**MILK CO.**

Ottumwa Daily Courier, May 26, 1936

## Announcement— The Graham Milk Co.

Continues To Operate Under the Management of  
**Mrs. Pauline Graham Cloyd**

And will give you the same efficient service and quality dairy products which have built the reputation of this firm.

Our plant foreman, Howard O. Beach, is a graduate of Ames and is experienced and educated in dairying work.

The Graham Milk Co. has served Ottumwa efficiently and economically for 32 years. We have been on the milk inspector's honor roll for high quality products since the idea was originated. We will endeavor to continue to hold this enviable position.

This is our pledge to continue to supply the people of Ottumwa with plus quality pasteurized dairy products. Your continued good will and patronage will be appreciated.

PASTEURIZED MILK AND CREAM, GOLDEN ROD BUTTER,  
CREAMED COTTAGE CHEESE, DARI-RICH  
CHOCOLATE MILK  
ORANGE, LEMON, LIME, GRAPE and  
TOMATO COCKTAIL BEVERAGES  
GRAHAM'S ICE CREAM

## GRAHAM MILK CO.

Owned and Operated by Mrs. Pauline Graham Cloyd  
627 West Second Street Phone 801

Ottumwa Daily Courier, June 5, 1940





## For Young 'n Old Alike . . .

there's NO substitute  
for GRAHAM'S

# MILK

For good health, glowing energy and real nutrition - there's no substitute for MILK! Doctors say that whether you're six or sixty you need all the rich vitamins and minerals that only milk can provide. And for the tastiest, freshest milk in this community, try GRAHAM'S Pasteurized milk, today. You'll love its dairy-fresh flavor!



### Graham's Dairy Freeze

Our delicious ice cold Dairy Freeze hits the right spot always! So rich and flavor-filled that it's the favorite treat for the whole family! It gives you quick energy, taste-tempting goodness, downright enjoyment! Try it!

Cones, Sundaes, Malts, Milk Shakes  
Pints and Quarts



## Graham Milk Co.

627 West Second St.

Phone 801

Ottumwa Daily Courier, June 10, 1953

TODAY and SUNDAY ONLY

# ROOT BEER

**2** *for the* **1**  
*price of*

— IN ANY AMOUNT —

If you want half-gallons or gallons  
—bring your own container

## Graham's Dairy Freeze

Try Our Dairy Freeze in Cones, Malts, Shakes,  
Sundaes, Pints and Quarts.

627 W. Second St.      Dial MU. 4-4372

Ottumwa Daily Courier, June 12, 1954

***Trick or Treat!***

## FREE ROOT BEER

Monday, 4p.m. to closing time

**For The Kids Only**

## Graham's Dairy Freeze

627 W. Second St.      Phone 4-4372

Ottumwa Daily Courier, October 29, 1955

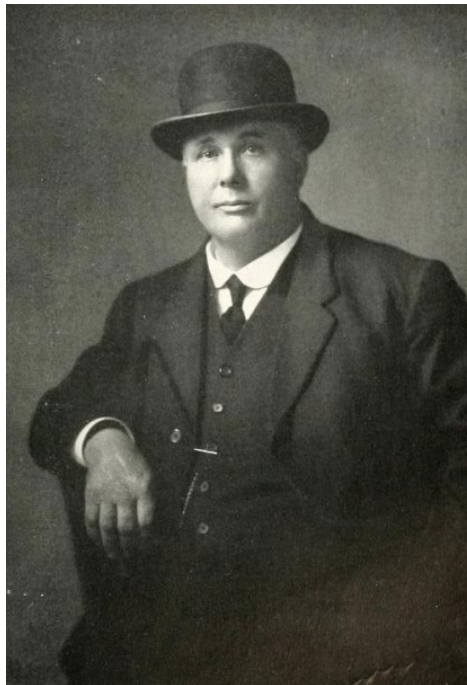


**F. G. Buxton Creamery Co., 117 - 119 N. Green St., Fred Buxton, proprietor. (1883)**

Fred Buxton was employed as an engineer on the Burlington railroad from 1883 – 1902. During that time he began buying butter in small quantities in the towns through which his train ran. He would bring the butter back to Ottumwa to sell. In 1902 he quit the railroad and went into the produce business on a larger scale. He employed forty people producing butter and ice cream. He also sold eggs, fruits, and vegetables.

Fred G. Buxton was born in 1863 in England. He arrived in the U.S. in 1870. He was married to Lennie (Lena) Buxton. Fred Buxton died in 1928. The company continued with the name “Buxton Ice Cream Co.”

- 1901 F. G. Buxton, Walnut Ave. north of Main – butter and eggs
- 1910 F. G. Buxton Co., 119 N. Green, produce
- 1922 F. G. Buxton Creamery Co., F. G. Buxton, manager, 119 N. Green and 632 E. Main
- 1927 F. G. Buxton Creamery Co., 119 N. Green St.
- 1928 Fred Buxton died
- 1929 F. G. Buxton Creamery Co., P. G. Vermillion, manager, 117 – 119 N. Green
- 1931 The company’s name was changed to “Buxton Ice Cream Co.,” 114 S. McLean St., Perry G. Vermillion, manager
- 1935 Not listed in Ottumwa City Directory



F. G. Buxton



(1931) The Buxton Ice Cream Co. located at 114 S. McLean St. in Ottumwa installed a new type of ice cream freezer than could freeze ice cream in ten seconds. The new machine could produce 1,500 gallons of ice cream a day. The company was managed by Perry G. Vermillion.



Ottumwa Daily Courier, February  
13, 1931

**PLANT INSTALLS  
NEW EQUIPMENT**

**BUXTON ICE CREAM CO. ANNOUNCES IMPROVEMENTS  
AT LOCAL SITE.**

The management of the Buxton Ice Cream Co., 114 South McLean street, today announced the recent installation of a new type of Vogt "instant freeze" ice cream freezer.

According to Perry G. Vermillion, company manager, the machine is the first one of its kind to be installed in any plant in the state. The advantages of the new freezer over the old, Vermillion explained, are due to the fact that the machine produces a smoother ice cream because the cream and other ingredients placed therein remain only ten seconds, during which time the freezing process is completed.

The ingredients of the product are placed in a hopper tank located at the top of the machine, which is equipped with an agitator that stirs the ingredients constantly. They are pumped automatically from the hopper into the machine itself. The freezing process therein requires only ten seconds. The ice cream as a finished product is then pumped immediately into cans at another end of the device.

The daily output of the machine is about 1,500 gallons and Vermillion stated today that the concern had employed an additional number of men to care for the manufacture and sale of the products of the concern.

The plant is at present equipped with three large refrigerating units, operated automatically, and still another unit will be installed in the near future to aid in the efficiency of the plant.

A large tank for mixing the ingredients of the cream will also be installed soon. From this tank the ingredients of the cream will be pumped directly into the new freezer.

Another innovation to be used here by the Buxton company is the new sealed Meadow Gold "carry home" package. This new package is a waxed container and will be filled at the freezer and sent to distributors and sold to customers without being touched by hands. Meadow Gold ice cream is also packed in bulk, Vermillion stated.

The Buxton company today issued an invitation to the public to visit the McLean street plant and watch the new equipment in operation.

Ottumwa Daily Courier, April  
16, 1931

## **Palace Sweet Shop, 203 East Main St. (1917)**

"Delicious sodas of the purest ingredients, crushed fruits and syrups strictly fresh at all times."

Steve Soteropulos, proprietor

Born September 14, 1894 in Greece.

Immigrated to U.S. in July 1907. Came to Ottumwa in 1917.

Died May 18, 1978.

Wife: Elaine Petratos Soteropulos

### **Timeline:**

1917 Palace Sweet Shop opens – ice cream and candy

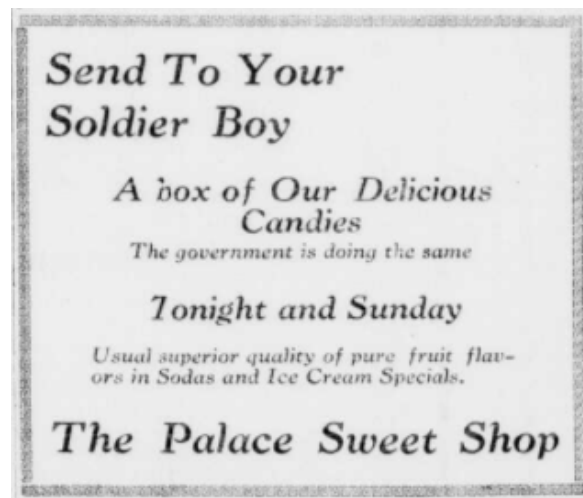
1920 occupation: confectioner, 203 E. Main Street

1922 Palace Sweet Shop, 203 E. Main St., phone 155 – confectioner

1924 – 1935 Palace Sweet Shop, 203 E. Main St., phone 155 – confectioner, ice cream manufacturer



Ottumwa Daily Review, August 11, 1917



Ottumwa Daily Review, August 18, 1917



At 203 East Main Street.  
(Next Iowa National Bank.)

## The Palace Sweet Shop

### Formal Opening

### Thursday, May 24th, 1917

*Everything new in equipment. Everything right up-to-date. Everything to please patrons.*

All ice cream and candies strictly home made.  
 Delicious sodas of purest ingredients, crushed fruits and syrups strictly fresh at all times.  
 Sanitary fountain and courteous service will make your visit a pleasure.  
 Frozen dainties of all kinds prepared on short notice for parties, receptions, etc.

**Grand Opening Thursday**  
**Saturday--Free Carnations**

Meet Your Friends Here

## The PALACE SWEET SHOP

203 EAST MAIN STREET.

Ottumwa Daily Review, May 22, 1917

**Palace of Sweet Shop**  
**WE MAKE OUR OWN CANDY AND ICE CREAM**  
 DELICIOUS LIGHT LUNCH SERVED :: 203 East Main—Phone 155

Ottumwa City Directory, 1924, page 220

## PALACE SWEET SHOP WILL BE NAME OF NEW CITY STORE

Equipment of the finest and everything indicating the de-luxe idea of service and satisfaction is being received at the new confectionery and ice cream store, to be opened as "The Palace Sweet Shop" at 203 East Main street, by Steve Soteropoulos within the next ten days.

The room has been placed in hands of expert decorators and the furnishings, including a magnificent soda fountain, will make it about the handsomest place in the state for the refreshments that will be served, which are strictly and exclusively home-made candies, home-made ice creams and all special orders filled by home-made talent, artistry and skill to please.

Mr. Soteropoulos was found at attention over all the details this morning and the work was going forward rapidly and with every consideration given to bring out the delightful effects that are to be appreciated by the public. In conversation the genial promoter of this strictly hand-made candy and ice cream headquarters stated it his intention to supply everything in an up-to-date manner and with prices that will add to the popularity of his welcome to customers.

It was not learned, or even approximated how expensively the outfitting of this store, but it will not surprise if the ten thousand mark is reached. It will represent the modern ideas in all departments of the candy and ice cream business.

Ottumwa Daily Review, May 10, 1917



## Just A Bit More Tempting and Delicious

when you come to our soda fountain or for ice cream service.

*Better than the usual kind always.*

All drinks pure and refreshing. Our own makes in richest flavored creams and candies.

*Exclusively a home-make of our sweets, Sodas, Candies, Ice Cream*

**The Palace Sweet Shop**  
(Ottumwa's New Store)

Ottumwa Daily Review, June 23, 1917


## CANDY SPECIALS TO BE FEATURED

"New and invariably different" candy specials will be offered each week at the Palace Sweet shop, 211 East Main street, it was announced today by P. J. Weisz, candy maker, in discussing plans for the winter season. There has been a steady increase in the Palace Sweet shop candies since Mr. Weisz' connection with the "local sweet tooth," it was indicated.

"On account of the severe hot weather the Palace Sweet shop was compelled to curtail candy production during the hot summer months," Mr. Weisz said today, "and this has given ample time to think of new delicacies for the cooler months. The Palace of Sweets will give as its weekly specials something new and invariably different, also some of the most popular lines of candies for the coming season at special reduced prices. The candy will be fresh from the kettle to the sweet tooth," Mr. Weisz has been compelled to put on additional help to handle the output since fall business opened, he announced. The special each week will be announced in the Courier advertisements.

Ottumwa Daily Courier, September  
15, 1932





**Fine Days**  
*--and--*  
**Lovely Nights**  
*Inclines Your way to the*  
**Ice Cream and Soda Fountain**  
*--AND--*  
**Pure Candies**  
*Headquarters of Ottumwa*  
*Cool and Nice*  
*All hours at*  
**The Palace Sweet Shop**  
*IT'S THE PLACE*

Ottumwa Daily Review, July 21, 1917

**Now We're Getting Somewhere!**

Palace Sweet Shop extends its grateful thanks to the public for the liberal patronage extended to this establishment in the past. For your approval, this Friday and Saturday, we are giving our first candy special of the season. A delightful delicious tasty confection never before heard of—wrapped, full cream, Mikado sponge caramels, composed of pure cane sugar, rich sweet cream and butter in three popular flavors—vanilla, chocolate, and cherry, put up in one-pound packages ready to take home. Any individual flavors can be had at the special price.

70c Quality—Special This Friday and Saturday

Only **39c** Full pound

**Palace Sweet Shop**

ICE CREAM, CANDIES and LUNCHES

Phone 155 211 E. Main St.

Ottumwa Daily Courier, September 15, 1932

## 1920's

### Ross Home Made Ice Cream (1923 - 1952)

418 Church St.

"Come on over and enjoy the fun! A healthful habit."

Hazel & Ora Ross

started in 1923

Ora Ross died August 1952 age 51

wife: Hazel R. Schuarm

When Ora Sanford Ross was born on August 26, 1900, in Blakesburg, Iowa, his father, Santford, was 42 and his mother, Emeline, was 37. He married on January 6, 1921, in Ottumwa, Iowa. He had two children during his marriage. He died on August 9, 1952, in Ottumwa, Iowa, at the age of 51, and was buried there.



Ottumwa Daily Courier, December 24, 1942



Ottumwa Daily Courier, March 21, 1942

*A Healthful Habit —*

**ROSS**  
*Home Made*

ICE CREAM



For another year, our 27th, in this same South Ottumwa location, we have been building up to a Merry Christmas for our friends and patrons. May this Christmas time be your happiest!

*Merry Christmas*

*"The Taste Tells"*

ORA, HAZEL and MARCENE ROSS  
KENNETH, BETTY and JOHNNY ROSS  
ROSS HOME-MADE ICE CREAM — 418 CHURCH ST.

Ottumwa Daily Courier, December 23, 1950

**Eat at Ross Lunch**  
418 Church St.

Ottumwa Daily Courier, January 9, 1932

We're going to the Spring Festival, because we don't have enough of Ross' Home Made Ice Cream . . . so, we'll be seeing you at the party!

**Ross Home Made Ice Cream**

*"The Taste Tells"*

418 Church Street. Ora Ross

Ottumwa Daily Courier, May 17, 1943

*A Healthful Habit*



For one year we have been building up to a Merry Christmas for our friends and patrons. May this Christmas time be your happiest!

*Merry Christmas*

*"The Taste Tells"*

KENNETH, BETTY and JOHNNY ROSS . . .  
ORA, HAZEL and MARCENE ROSS . . .  
ROSS HOME-MADE ICE CREAM — 418 CHURCH ST.

Ottumwa Daily Courier, December 24, 1948

**A Healthful Habit**



For one year we have been building up to a Merry Christmas for our friends and patrons. May this Christmas time be your happiest!

*Merry Christmas*

*"The Taste Tells"*  
**KENNETH, BETTY and JOHNNY ROSS  
 ORA, HAZEL and MARCENE ROSS  
 MISS MARY MUNN**

**ROSS HOME-MADE ICE CREAM — 418 CHURCH ST.**



Ora Ross age 4

Ottumwa Daily Courier, December 24, 1946

**ORA ROSS LUNCH**  
 HAZEL and ORA

418 Church St. Phone 837

AGAIN OPEN FOR BUSINESS

**Delicious LUNCHESES • Home Made ICE CREAM**

We will welcome all old customers and new friends at the same place. We will appreciate your business!

Ottumwa Daily Courier, May 8, 1952

Hamburger . . . . .	15c	Home Made Ice	
Tenderloin . . . . .	20c	Cream . . . . .	20c pt.
Short Orders . . . . .	60c	Milk Shakes . . . . .	15c
Bacon and Eggs . . . . .	50c	Malted Milks . . . . .	20c

**Ross Lunch — 418 Church St.**

OPEN DAILY 6 A. M. TO 8 P. M.  
 CLOSED ON SUNDAYS  
 WE APPRECIATE YOUR BUSINESS

Ottumwa Daily Courier, September 18, 1952





**Home Made Ice Cream**


Ross' Home Made Ice Cream is better because of its soft, smooth texture — the always uniform evidence of rich, pure cream and skillful mixing. It is most popular with everyone from the smallest children, who spend their extra pennies for cones, to grandma, who enjoys nothing better than a dish of ice cream for dessert.

You are invited to watch us make this perfect ice cream every afternoon in our new Mills Creamer. We carry fourteen different flavors in stock at all times. Give your family a real treat—take home some Ross' Home Made Ice Cream today — either package or bulk.

**ORA ROSS LUNCH**  
419 Church Street

Ottumwa Daily Courier, May 26, 1936

**NOTICE!**



Due to ill health, I am forced to temporarily discontinue active work . . . and have leased the restaurant to my son, Kenneth, and his wife, Betty. He was associated with me in the business for 5 years before serving 3 years in the army.

*We will be glad to see all our old friends . . . and new ones, as well!*

*Wishing You a Happy and a Prosperous New Year!*

**ROSS LUNCH and ICE CREAM**  
—FOR OVER 22 YEARS—  
Ora, Hazel and Marcene Ross; Kenneth, Betty and Johnny Ross; Miss Mary Munn.  
418 CHURCH STREET

Ottumwa Daily Courier. December 31, 1945

## Ross, Church Street Businessman, Dead

Ora Sanford Ross, 51, Church street restaurant operator, was found dead in bed at his home, 538 North Sheridan avenue, about 6 a. m. today. Death is believed to have resulted from a heart ailment.

He had operated the Ross lunch room at 418 Church street since 1923.

The son of Sanford W. and Emeline Millard Ross, he was born in Wapello county August 26, 1900, and lived his entire life in this vicinity.

He was a member of Finley Avenue Baptist church, Empire lodge, No. 269, A. F. & A. M., the Low Twelve club, and the Fraternal Order of Eagles, No. 114.

Survivors include his wife, Hazel; a son, Kenneth Ross, Sterling, Ill.; a daughter, Mrs. Marcene Carlson, Dana Point, Calif.; a grandson, John Ora Ross, Sterling, and two sisters, Mrs. Theresa Brooks, Blakesburg route 1, and Mrs. Sadie Dixon, Moline, Ill.

He was preceded in death by his parents, a brother and four sisters.

The body is at the Priester funeral home awaiting completion of arrangements.

Ottumwa Daily Courier, August 9, 1952



Ottumwa Daily Courier, September 25, 1952



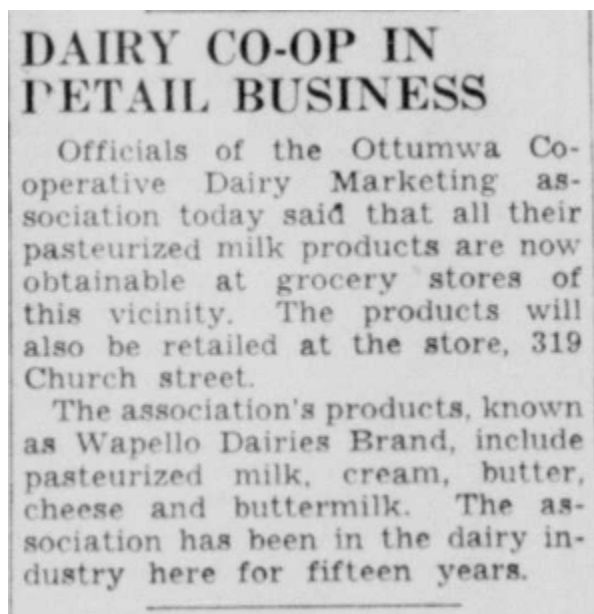
**Wapello Dairies, 315 Church St. (1923 – 1973)**

Established in 1923 as a cooperative dairy and marketing association. It became a corporation in 1937. The officers were C. H. Ferguson, president; H. R. Black, vice president; and C. J. Tennyson, secretary-treasurer.

Art Tennyson was president and manager in 1971.

Drive-in curb service was offered.

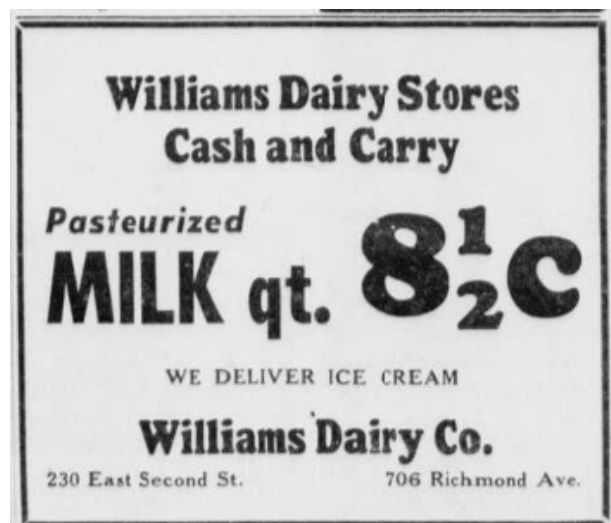
Ice cream was rationed during World War II.



Ottumwa Daily Courier, June 4, 1937



Ottumwa Daily Courier, December 21, 1948



Ottumwa Daily Courier, August 2, 1941

**DAIRYTALES**

HE'S TRYIN' TO DECIDE IF  
HE'D RATHER HAVE ALL  
THE GOOD ICE CREAM

**WAPELLO DAIRIES INC**

HAVE MADE IN THE PAST  
OR IF HE'D RATHER HAVE  
ALL THEY'LL MAKE IN  
THE FUTURE.



© LOCAL TRADEMARK, S

In Pints, Quarts, Half-  
Gallons and Gallons, at  
our drive-in

**WAPELLO  
DAIRIES**

**OTTUMWA INC IOWA**

315 CHURCH STREET.  
PHONE 4236

Ottumwa Daily Courier, August 4,  
1950

**DAIRYTALES**

ICE CREAM MADE BY  
**WAPELLO DAIRIES INC**  
REACHES  
NEW HEIGHTS  
OF PERFECTION!



© LOCAL TRADEMARK, S

At Your Dealer's or at our  
Drive-in Fountain Service.

**WAPELLO  
DAIRIES**

**OTTUMWA INC IOWA**

Finest In Dairy Products  
315 CHURCH STREET  
PHONE 3283

Ottumwa Daily Courier, June 19,  
1953

**COOL**

At Our Modern  
Drive-In Fountain  
Service


Bulk and Package Ice Cream in All Flavors  
Fountain Open 8 A. M. to 11 P. M. Daily  
Drive In Service from 7 P. M. to 11 P. M. Weekdays  
Complete Fountain Service  
Sundays from 3 P. M. to 11 P. M.

**WAPELLO DAIRIES, INC.**

315 Church St. Phone 4236

Ottumwa Daily Courier, August 12, 1949





**Protect  
YOUR FAMILY'S  
HEALTH**

**Wapello Dairies**  
Pasteurized, Homogenized, Vitamin D

**Rich MILK**

Children—and adults, too—need the essential vitamins and minerals stored in easily digestible, rich and tasty Wapello Dairies milk. It's nature's finest food! Serve plenty of nourishing, country fresh Wapello Dairies milk every meal. It's a quality food that's low in cost, rich in body building goodness.

Get Wapello Dairies quality pasteurized, homogenized, Vitamin D milk from your store in handy Pure-Pak containers. Or ask our routeman to deliver Wapello Dairies milk at your door in sanitary Pure-Pak. No bottles to wash. Safe for children to carry.

Wapello Dairies Dair-Rich Chocolate Drink and Grade A Pasteurized, Homogenized Half and Half are also available in Pure-Pak containers.



**Wapello Dairies, Inc.**  
315 CHURCH ST. PHONE 4236

Guaranteed by Good Housekeeping

Pure-Pak containers are guaranteed by Good Housekeeping.

Ottumwa Daily Courier, February 9, 1950

# WAPELLO DAIRIES PASTEURIZED MILK

Don't Just Say Milk . . . Say Wapello Dairies To Your Grocer!  
If you are one of those families who order milk and cream from your grocer, be sure to specify Wapello Dairies Pasteurized Milk when you order. The name Wapello Dairies is your assurance of best milk.

Wapello Dairies Pasteurized Milk and other dairy products are handled by these grocers:

<b>KENT NO. 1</b> <i>197 So. Court St.</i>	<b>SUNNYSIDE GROCERY</b> <i>907 So. Madison Ave.</i>
<b>KENT NO. 2</b> <i>1826 W. Second St.</i>	<b>WARREN GROCERY</b> <i>304 So. Davis St.</i>
<b>KENT NO. 3</b> <i>331 Church St.</i>	<b>PLANK'S GROCERY</b> <i>414 So. Ward St.</i>
<b>KENT NO. 4</b> <i>1411 E. Main St.</i>	<b>PHILLIPS GROCERY</b> <i>527 So. Miner St.</i>
<b>KENT NO. 5</b> <i>823 N. Court St.</i>	<b>WILSON &amp; O'NEIL</b> <i>333 W. Keota St.</i>
<b>KENT NO. 6</b> <i>321 E. Main St.</i>	<b>ECONOMY GROCERY</b> <i>901 Albia Road</i>
<b>HENDERSON GROCERY</b> <i>221 S. Madison Ave.</i>	<b>W. A. FAILEY GROCERY</b> <i>278 N. Davis St.</i>
<b>M'CARTNEY GROCERY</b> <i>815 S. Madison Ave.</i>	<b>HOME BAKERY</b> <i>419 Church St.</i>
<b>HIGDON CASH GROCERY</b> <i>141 Church St.</i>	<b>VANCE &amp; TINSLEY</b> <i>105 Church St.</i>
<b>DOWDEN GROCERY</b> <i>701 So. Madison Ave.</i>	<b>BRIDGE LINE GROCERY</b> <i>384 Church St.</i>

Try Wapello Dairies Milk and note the difference. Buy milk of your grocer . . . but order by name . . . say Wapello Dairies!

## Ottumwa Co-operative Dairy Marketing Association

— Producer Owned and Controlled —

319 CHURCH ST.

PHONE 4236



Ottumwa Daily Courier, June 18, 1937

**Wapello Dairies**  
**Pasteurized Milk Products**  
**ARE NOW AVAILABLE**  
**At Your Grocer's!**



Wapello Dairies Brand quality pasteurized milk products are now obtainable at your grocer's.

New, modern equipment, perfect pasteurization, rapid delivery to grocers, plus carefully selected producing herds insure the freshness, the safeness, the health of Wapello Dairies pasteurized milk products.

Fifteen years in the dairy industry in Ottumwa have qualified us to produce a quality product. Ask your grocer for Wapello Dairies Brand pasteurized milk, cream, butter, cheese or buttermilk. Ask for them by name.

**Ottumwa Co-operative Dairy Marketing Association**  
 — Producer Owned and Controlled —  
 319 CHURCH ST. PHONE 4236

Ottumwa Daily Courier, June 4, 1937

For instance Wapello Dairies purchases nearly \$1 million worth of milk from dairy farmers in the area.

The local plant produces a variety of milk, cream, cottage cheese and ice cream products. The company handles about 1,500,000 pounds of milk per month.

The firm operates routes in Ottumwa, Bloomfield, Eldon, Batavia, Agency, Washington, Martinsburg, Hedrick, Fremont, Oskaloosa, Albia, Moravia, Moulton, Milton and Centerville.

Wapello Dairies Inc. of Ottumwa began in 1923 as a cooperative dairy and marketing association. It became a corporation in 1937 when milk route distribution began. The firm is now headed by Art Tennyson, president and manager.

Another company providing milk for Ottumwa and other Iowans is the Meadow Gold Co. The Ottumwa plant obtains as much as 25,000 gallons of milk per day from northeast Iowa for processing. The firm's distribution includes customers in an area 300 miles

north and south of Ottumwa and to points 225 miles east and west. The plant has branch sales facilities in Kirksville, Moberly, Macon, Columbia and Hannibal, Mo. Other branches are at Cedar Rapids, Dubuque, Centerville and Muscatine in Iowa.

Williams Dairy at 706 Richmond is the only remaining family-operated dairy in Ottumwa. The business was founded in 1936 by J. B. Williams. Now operated by Robert Williams, it produces milk, cream and ice cream which is sold locally.

Ottumwa Courier, June 26, 1971

**DRIVE IN**  
*For Convenient Curb Service*



On a hot, sultry July day, there's nothing like ice cream to "hit the spot." Especially our rich, smooth ice cream so pure and good . . . so cool and refreshing. Visit our fountain today.

Enjoy your favorite flavor of Wapello  
Dairies Ice Cream while you sit in your car!

Quick, courteous personnel are available for drive-in  
Curb Service every evening from 6 until 11 p. m.  
Drive-in Cool Off!

*All Flavors Available in Pints and Quarts*

**COMPLETE FOUNTAIN SERVICE**

Fountain Service from 8 a. m. to 11 p. m.

**Wapello Dairies, Inc.**

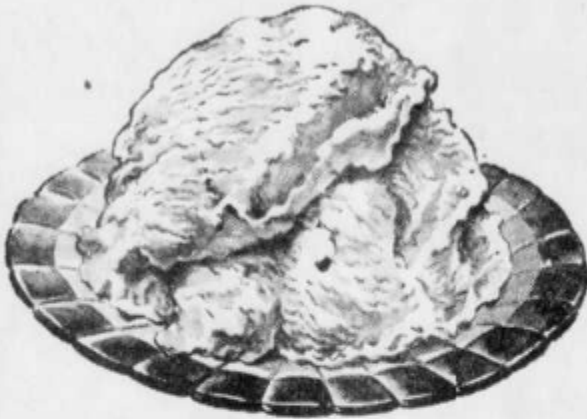
315 Church St.

Phone 4236

Ottumwa Daily Courier, July 16, 1948



*For the Fourth!*



**Order Wapello Dairies  
Ice Cream Today!**

Vanilla, Chocolate and Strawberry in gallon  
containers packed to hold for several hours.  
\$1.65

*All Flavors Available in Pints and Quarts*

**COMPLETE FOUNTAIN SERVICE**

Open Sunday and Monday from 8 a. m. to 11 p. m.

*Drive in Curb Service from 6 until 11 p. m.*

**Wapello Dairies, Inc.**

315 Church St.

Phone 4236

Ottumwa Daily Courier, July 1, 1948

*Cool Curb Service*



Enjoy your favorite flavor of Wapello Dairies  
Ice Cream while you sit in your car!

Quick, courteous personnel are available for drive-in  
Curb Service every evening from 6 until 11 p. m.  
Drive-in Cool Off!

*All Flavors Available in Pints and Quarts*

**COMPLETE FOUNTAIN SERVICE**

*Drive in Curb Service from 6 until 11 p. m.*

**Wapello Dairies, Inc.**

315 Church St.

Phone 4236

Ottumwa Daily Courier, July 8, 1948

**NOW OPEN!**  
**Wapello Dairies**  
**DRIVE-IN FOUNTAIN SERVICE**  
 8 a. m. to 11 p. m. DAILY  
 — Seven Days a Week —  
 Sundaes - Malts  
 Milk Shakes  
 Milk Drinks  
 and Soft Drinks  
 POPCORN  
  
 NEW! Wapello Dairy  
**FREEZE**  
 THE POPULAR ICE MILK PRODUCT  
 in cups • cones • pints • quarts  
 Wapello Dairies Ice Cream in pints,  
 quarts, half-gallons and gallons  
**Wapello Dairies, Inc.**  
*"Finest in Dairy Products"*  
 315 CHURCH ST. PHONE 3283

Ottumwa Daily Courier, June 5, 1953

**Serve Wapello Dairies**



**ICE CREAM**

Every day is "Sundae" at your house when you serve our delicious ice cream with fresh fruit, whipped cream or crunchy nuts. It's nutritious and economical too.

Fountain and Drive In Service at Our Plant Open Until 10:30 p. m. Seven Days a Week.

315 CHURCH STREET



PHONE 4236

**FINEST IN DAIRY PRODUCTS!**  
 —All Our Products Available At Your Grocer's—

Ottumwa Daily Courier, May 8, 1952

## \$79,000 In Improvements

# Wapello Dairies Enlarge

Wapello Dairies enlarged its building at 315 Church St. and made improvements in its processing plant to the extent of \$79,000 during the past year.

Manager Art Tennyson said the principal improvements were construction of an 80x20-foot refrigerated milk cooler complete with docks for loading outgoing products, the installation of a 300-foot in-floor conveyor system, and the conversion of the two milk packaging machines to use plastic coated instead of wax coated milk cartons.

With 38 employees, the company had a \$275,800 payroll in 1962. It paid out a half million dollars to milk producers for Grade A milk within a radius of 40 miles from Ottumwa.

The Guy Day building was bought in 1960 for additional storage facilities. This building had to be razed so the trucks would have room to back in and load from the new cooler where milk is loaded into nine retail and eight wholesale trucks.

ALL RETAIL and wholesale trucks are mechanically refrigerated so ice is no longer used to keep products cold.

The old milk cooler in the interior of the plant was converted into a glass bottle washer room. The company uses gallon and half gallon glass bottles.

Conversion of the two milk packaging machines to plastic was a major operation. The new plastic operation is far more simple since it requires no wax or glue to form a carton. As the plastic machine auto-

matically forms the carton, it passes it quickly through a gas flame to seal and form the bottom. The top of the plastic carton is also sealed with heat, not requiring a wire staple.

The new in-floor conveyor system carries cases, cans and boxes all the way through the plant from the point where incoming trucks unloaded to the outgoing loading dock.

IMPROVEMENTS for 1963 have begun with remodeling of

ice cream manufacturing room, which is now one third larger. The room where the 19 drivers make their headquarters is now doubled in size.

Plant superintendent is Jim Anderson, who came to the Wapello firm last October from Marshalltown, where he was employed 10½ years by the Borden Co. Previously he worked for a dairy at Spencer, following completion of a two-year dairy industry course at

Iowa State University. He resides at 1515 Mowrey with his wife, Caroline, and two children, Kerry 8, and Kevin, 5 months.

Tennyson heads an operation that is 40 times as large in dollar volume than it was when he became manager late in 1939. He had been an employee several years with Wapello Dairies' predecessor, the Ottumwa Cooperative Dairy and Marketing Association.

THE COOPERATIVE was formed in the early 1920s as a producers' bargaining organization. In 1932 it started a plant to process surplus milk not purchased by other dairies. Cream routes were established in 1934 and the manufacture of butter was started at that time. The bottling of milk began in 1937. Incorporation followed two years later.

Wapello Dairies, Inc., is local-

ly owned by approximately 58 stockholders. Georg Burnstedt of Chillicothe is president; Edward Klodt of Ottumwa, vice president, and O. W. Johnston of Ottumwa, secretary. Other directors are Dr. Harry McCreehy of Bloomfield and Kenneth Hinton of Albia.



## Refrigerated Loading Dock

Loads for each route truck as assembled in the large refrigerated dock which has been added to the Wapello Dairies plant on Church Street. Installed in the floor at

the right is a conveyor that moves crates and boxes throughout the plant. (Courier Photo)

Ottumwa Courier, April 4, 1963

# Wapello Dairies will close

Wapello Dairies Inc., 315 Church, has announced it will close all fluid milk operations on June 30.

In a letter sent to customers Monday, the company said, "This decision was made after long deliberation. With deep regret we find we are unable to compete with ever-rising costs of production and distribution and still operate a successful business."

Nyal Q. Brazee, manager of Wapello Dairies and of the Village Dairy at 130 Bashaw, said that ice cream deliveries would continue indefinitely. He announced also that an office would be maintained temporarily in the company's headquarters to conclude business.

Details about the number of workers laid off and disposition of the plant property will be announced later in the week, Brazee said.

Wapello Dairies produces a variety of milk products including cream, butter, cottage cheese, buttermilk, homogenized milk and ice cream under the All Star brand.

The company serves customers in Ottumwa, Bloomfield, Batavia, Eldon, Washington, Martinsburg, Hedrick, Fremont, Oskaloosa, Albia, Moravia, Centerville, Moulton and Milton.

A spokesman for Beatrice Foods Co. — makers of Meadow Gold Dairy Products at 1122 W. Second — said he believed his company will meet the dairy needs of Wapello Dairies' customers. Local grocers said the Anderson-Erickson Dairy Co. of Des Moines also serves the area.

Les Coffman, manager of the Fareway Store at 316 Church, said he is concerned with finding another supplier for his "store brand" milk. Coffman said Fareway had done business with Wapello Dairies for many years and that he would regret the company's closing.

Long-time Wapello Dairies manager and president Arthur Tennyson, who retired in April, said he had been informed of the closing Sunday night but he had no comment.

Wapello Dairies was founded in 1923 as a cooperative dairy and marketing association to establish higher prices for milk. In 1931, the company began producing butter. The dairy incorporated in 1937 and milk delivery routes were established.

The company has a long record of capital improvements financed by profits. In 1963, a \$79,000 building program included erection of a 1,600-square-foot milk cooler, new loading docks and installation of a 300-foot conveyor system.

In 1964, the company associated with All Star Dairies, one of the nation's largest independent dairy associations.

In 1967, Wapello Dairies purchased the Edgetown Dairy in Oskaloosa.

A long-term business arrangement with Meinerz Creamery Co. of Milwaukee, Wis., was announced in 1971. Meinerz bought out several minority stockholders, including Tennyson, to gain control of the company.

In recent years, Wapello Dairies has purchased more than \$1 million annually in milk from producers. At peak, the company employed about 40 workers and had a \$250,000 annual payroll.

Ottumwa Courier, June 26,  
1973



## Happy Joe's to be built on Church Street site

A building permit application for a Happy Joe's Pizza and Ice Cream Parlor at 315 Church, the former site of Wapello Dairies, was received Friday by city officials.

According to plans filed with the building inspector, the 50-by 80-foot building will have seating for approximately 190 people. The building will be constructed of concrete block

with brick facing and a mansard-style roof with decorative iron railings.

Interior plans show a separate ice cream fountain and a pizza dining area. The site plan provides off-street parking for approximately 30 cars.

The structure will be owned by Harold Murphy of Ottumwa and Bob Wolfe of Davenport. According to Murphy, a manager and three assistant managers are expected to run the business which should open in September. As many as 40 persons, including part-time workers, may be employed.

There are 65 Happy Joe's restaurants in the country.

Among the distinctive items on the stores' menus is a pizza topped with Canadian bacon and sauerkraut.

### *Assistant managers are changing*

Kresge's, 132 E. Main, on Friday underwent a management change.

Diane Roberts, formerly of Oskaloosa and assistant manager here since October, is

Ottumwa Courier, June 18, 1977



**RESTAURANT RISING** — The walls are rising rapidly on what will be a new Happy Joe's Ice Cream and Pizza Parlor at 315 Church, the site of the former

Wapello Dairies building. The 50- by 80-foot structure will be owned by Harold Murphy of Ottumwa and Bob Wolfe of Davenport. When it is completed, the new

restaurant will seat about 190 persons. Its menu will include such exotic items as Canadian bacon and sauerkraut pizza with ice cream. (Courier photo)

Ottumwa Courier, July 9, 1977

## 1930's

### Hutchinson Ice Cream Co (1930)

*"Yield to temptation today. Hutchinson Ice Cream Co."*

In business in Ottumwa since 1930 making ice cream. Division of the Bordon Co.

Original location was 127 W. Main St. – formerly occupied by Graham Ice Cream Co. Moved to new location – 526 W. Second Street in November 1931. A new building constructed of steel, brick, and concrete.

1931 – Hutchinson Ice Cream Co., 127 W. Main St., C. M. Nabholz, manager

**A 1933 advertisement says Hutchinson Ice Cream Co. has been making ice cream for 29 years.**

1955 - newly organized Iowa Milk and Ice Cream Division of Borden's Co.

1954 city directory lists the Borden Co., (Hutchinson Ice Cream Division), 526 W. Second St.

1955 & 1957 – The Borden Co., 526 W. Second Street is listed as an ice cream manufacturer in city directory.



Ottumwa Daily Courier,  
January 26, 1933

Ottumwa Daily Courier, March 17, 1932

## ICE CREAM CO. IN NEW BUILDING

HUTCHINSON CONCERN NOW  
LOCATED AT 526 WEST  
SECOND.

After three months spent in the construction of a new all-steel, brick and concrete building at 526 West Second street and installation of new equipment, the Ottumwa plant of the Hutchinson Ice Cream Co. has moved into the new quarters.

The concern moved last week from the old plant, 127 West Main street, the location formerly occupied by the Graham Ice Cream Co. The new plant will be opened for inspection by the public at a formal opening planned within the month. It was said today by Clarence Nabholz, manager of the local plant.

The new building was begun September 1, by the Meier Brothers Construction Co. of Ottumwa. Its estimated cost was announced at the time as \$30,000. The building is 50 by 80 feet and fronts on West Second street, with rear entrances from a paved alleyway to the garage of the plant.

At the front of the building are located the general offices and storeroom. At the rear of the building is the garage, which will accommodate trucks as they are loaded with ice cream and packed with ice and also for truck storage during the night. The hardening rooms of the plant, operated by electric refrigeration plants, are also located toward the rear of the building. These rooms have capacity for 10,000 gallons of cream and are kept at a constant temperature of 25 degrees below zero.

The freezing room of the plant is located on the east side of the building. White walls throughout the structure furnish an aid to sanitation, which is essential in the manufacture of Hutchinson food products.

The mechanical units of the refrigeration plant, as well as the heating system, are located in the basement of the structure.

Ottumwa Daily Courier, November  
12, 1931

## Here Is The Reason

Your Hutchinson Ice Cream dealer is sorry that it has been necessary frequently to say "No" to your request for a quart or pint of ice cream these last few days of June, and he wants you to understand the reason.

Governmental order regulates the amount of ice cream which each manufacturer can make. The Hutchinson Ice Cream Co. in turn gives each of its dealers a monthly quota. When that quota is used your dealer will have no more ice cream until the next month. Demand for ice cream has increased very much, and even with the most careful planning many dealers have exhausted their quotas for June.

There is very good reason why ice cream and other dairy foods have been rationed. Because of their high nutritional value dairy foods are used in large quantities by our armed forces both in this country and abroad. Dairy products, too, are urgently needed by some of the allied nations for whom the normal sources of supply for these foods have been cut off. We at home are giving up a share of our ice cream, butter and cheese, so that those who fight for us may have some of these healthful foods.

And remember . . . your neighborhood Hutchinson Ice Cream dealer will have more ice cream right after the first of the month. And because it is such a good and healthful food for young and old we urge you to enjoy Hutchinson's Ice Cream as often as the rationed supply will permit.

## HUTCHINSON ICE CREAM CO.

Ottumwa Daily Courier, June 29, 1943

**FREE ICE CREAM  
AND SHERBET  
SUNDAES**

**For Naming Our New Creation**

Saturday and Sunday, all Hutchinsens Ice Cream dealers will feature a new sundae made of our delicious vanilla ice cream and our new sherbets.

50 FREE SUNDAES will be given to the person who names this new delight. Clip the coupon below, take it to your favorite Hutchinson Ice Cream dealer, try one of these new sundaes . . . then name it! Leave your coupon entry with your dealer. The winner will be announced August 13. All entries must be in by midnight Sunday, August 8.

**Hutchinson Ice Cream**

Dealer's Name .....

My Name for this New Sundae is .....

Name .....

Address .....

Ottumwa Daily Courier, August 6, 1943

**"Triple Delight"**

is the name accepted for  
Hutchinson's Delicious  
New Ice Cream and  
Sherbet Sundae.

The name was submitted  
**by Sally Fuller**  
410 South Willard St.  
SALLY ALWAYS ASKS FOR  
Hutchinson's Ice Cream

—AT—  
**POLLY'S  
CONFECTIONERY**  
on South Milner  
Congratulations,  
**SALLY!**

May you enjoy your prize of  
50 big delicious "Triple De-  
light" Hutchinson ice cream  
and sherbet sundaes.

**HUTCHINSON  
Ice Cream Co.**

Ottumwa Daily Courier,  
August 27, 1943

**It Has To Be Good**

If you had devoted yourself for twenty-nine years to making one thing, don't you feel that you would be an expert in your line? That's what we think. For twenty-nine years The Hutchinson Ice Cream Co. has manufactured ice creams and sherbets exclusively. You show your preference for finer quality and fuller flavor when you buy Hutchinson's Ice Creams and Sherbets.

**HUTCHINSON'S  
ICE CREAM CO.**

Ottumwa Daily Courier, July 13, 1933



These 5 Aids to Meal Planning  
await you at your  
**HUTCHINSON ICE CREAM**  
dealer's store

**TURKEY CENTER  
BRICK ICE CREAM**



Always a favorite . . . delicious  
vanilla brick with chocolate turkey  
center. Economical too.

**PUMPKIN or CHERRY  
ICE CREAM PIE**



Your choice of two delicious flavors  
in this popular dessert. Each pie  
serves 5 or 6 portions. 35c

**TURKEY CENTER  
PECAN ICE CREAM  
ROLL**



Crisp, butter toasted pecans cover  
this vanilla ice cream roll with  
chocolate turkey center. A perfect  
party dessert.

**BUTTER PECAN  
ICE CREAM**



Something to enthuse about . . .  
the full flavor of fresh crisp  
pecans, roasted in butter and  
added plentifully to this delicious  
ice cream.

**CRANBERRY SHERBET**  
The tart cranberry flavor is just  
right with holiday meals. Serve  
this sherbet with the main course  
or as a salad.

Sold By Your  
**HUTCHINSON  
ICE CREAM**  
dealer

Ottumwa Daily Courier,  
November 18, 1941

for Your  
*Holiday*  
Celebration  
use Hutchinson's



**Ice Cream Picnic Packs**

Of course you'll want plenty of ice cream for your  
July 4th celebration, and you'll want it in Hutchin-  
son's convenient picnic packs which keep ice cream  
in perfect condition for several hours.

Call your Hutchinson Ice Cream dealer or  
our office for a list of the many flavors  
available.

**HUTCHINSON'S  
ICE CREAM**



Ottumwa Daily Courier, July 2, 1940

**NEW OFFICERS NAMED**

J Axel Johnson of Cedar Rap-  
ids has been named chairman of  
the directing board of the newly  
organized Iowa Milk & Ice Cream  
division of the Borden Co. Ken-  
neth G. Sturtevant of Rock Is-  
land has been named president of  
the division.

The division includes the Bor-  
den Ice Cream Co., Hutchinson  
division in Ottumwa which is  
managed by Clarence M. Nab-  
holz. The Ottumwa jurisdiction  
extends into western Illinois,  
northern Missouri and 11 coun-  
ties in southeastern Iowa for dis-  
tribution of ice cream.

The new Iowa Milk & Ice  
Cream division combines the op-  
eration and branches of the  
Hutchinson Ice Cream division in  
Cedar Rapids, the Sturtevant  
Dairy Products division in Rock  
Island and the Hi-Lan division  
milk operation in Des Moines,  
along with its several branches.

Johnson has been president of  
the Hutchinson Ice Cream divi-  
sion, and Sturtevant has been  
president of the Sturtevant Dairy  
Products division.

Ottumwa Daily Courier, June 11,  
1955

### 25TH ANNIVERSARY.

The Borden Co. first established the Ottumwa plant of its Hutchinson ice cream division at 526 West Second street March 8, 25 years ago.

C. M. Nabholz was named manager of the Ottumwa plant at that same time, and he has operated the business ever since.

During that quarter of a century, Nabholz has witnessed a major growth in the business, including establishment of a distribution center for this plant at Burlington.



Nabholz.

The Borden Co. spent \$8,975,-773.72 in Iowa last year. Nabholz said that total represents the money spent for raw products and ingredients, and to employees in payroll checks. It does not include amounts paid to local and state governments in taxes.

In addition, Nabholz said, 555 Borden stockholders in Iowa shared in the firm's 1954 dividends. Cash dividends of \$2.80 a share were paid last year.

The Borden Co. operates 20 ice cream branch plants in Iowa. At Waterloo, the firm has a soy processing plant where soy bean oil and soy bean meal are produced for industrial use and stock feeds.

In February, the first Borden fluid milk operation in the state was announced with the purchase of Hi-Lan Dairy, Inc., of Des Moines.

Ottumwa Daily Courier, April 2, 1955

## We Confess

Our moulded Ice Cream isn't one whit better than our regular Ice Cream. Your Christmas menus will taste just as good if you serve one of our stock flavors, or

### Temptation Special

(Which is a combination of HUTCHINSON'S creamy Ice Cream, cherries, nuts, plums, raisins, candied ginger, and just a dash of rum flavoring.)

#### BUT

If you want to "put on the ritz" we have moulded Ice Cream that will intrigue you. We offer

#### Individual Moulds

Holly Wreaths	Santas
Snowballs	Stars
Candlesticks	Nut Rolls
Bells	Poinsettias
	Turkeys

#### Special Center Bricks

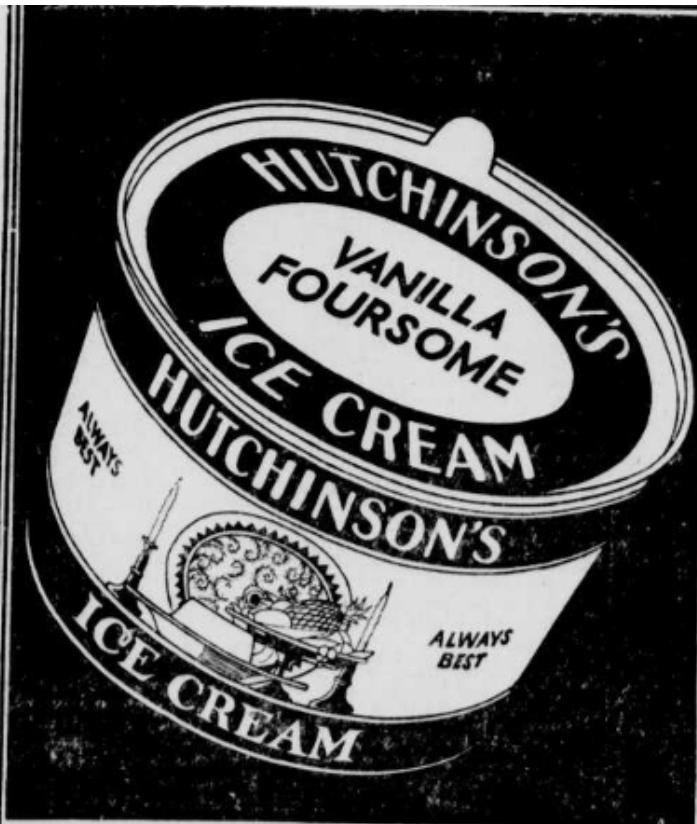
Holly Leaf	Bell	Turkey
Christmas Tree	Ambrosia Rolls	

YIELD TO TEMPTATION TODAY!

Hutchinson  
Ice Cream Co.



Ottumwa Daily Courier, December 10, 1931



HUTCHINSON'S new FOURSOME Package is a triumph! It makes the perfect Ice Cream ready to serve as the careful hostess likes it . . . Simple . . . Sanitary . . . Modern . . . A container worthy of HUTCHINSON'S new Fast Frozen, crystal-free Ice Cream that it contains.

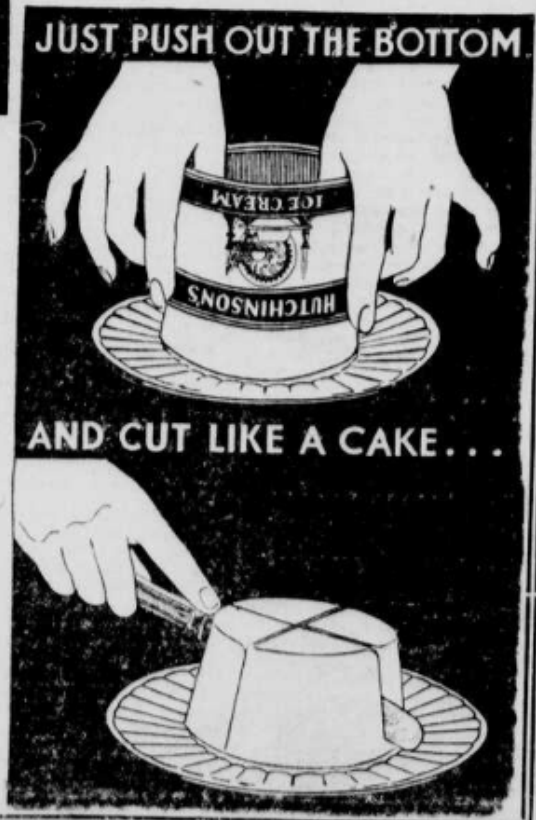
Your HUTCHINSON dealer will be able to furnish Chocolate or Vanilla FOURSOMES on Saturday, April 9. Place your order for a FOURSOME NOW for Saturday's delivery. You'll be so pleased with it!

**HUTCHINSON**  
ICE CREAM CO.

The Foursome—

A Package  
As New And  
Perfect As

**Hutchinson's**  
Fast Frozen  
Ice Cream!



Ottumwa Daily Courier, April 7, 1932

## THE THIRD TIME'S THE CHARM

The ancients had great respect for the figure 3. It had a mystical significance accorded no other number . . . "Three Wise Men;" "The Three Graces;" "The Trinity;" "Thrice the cock crew;" "Three Fates" . . . .

3

3

And even now, 3 enjoys universal popularity. Witness: "Three strikes and you're out;" "Three feet from Hades;" "The Eternal Triangle;" "Three sheets in the wind;" "The Third Degree;" "Three's a crowd;" "Three Cheers;" "Three Little Words" . . . .

Likewise, we believe that 3 "means something." The ingredients that go into our Ice Cream are tested three times in our spotless laboratory for your protection . . . And HUTCHINSON'S Ice Cream offers a three-fold advantage to its consumers: NUTRITIOUS, DELICIOUS, ECONOMICAL.

3

### Hutchinson Ice Cream Co.

Ottumwa Daily Courier, January 16, 1931



*During World War II, the government restricted the amount of ice cream that could be manufactured.*

## **RETAIL SALES DISCONTINUED BECAUSE OF WARTIME CURTAILMENTS**

Effective January 2, we are discontinuing all retail sales through our plant—believing that since we are restricted as to the amount of ice cream we can manufacture it is only fair that all available stocks go to our dealers. Please place your orders directly with your neighborhood Hutchinson dealer.

We are also complying with government suggestion by discontinuing for the duration the making of fancy molds, decorated servings and all special-order bricks. This is to conserve butterfat and save time.

At present our manufacture of ice cream for January is set at 60% of October, which means that although Hutchinson's Ice Cream will not be as plentiful as we would like, your neighborhood Hutchinson dealer will have only slightly less to sell than he had in January of last year. This should be enough in most instances to take care of normal needs.

We urge that you consider ice cream not as a luxury but as a food. Buy it as such. The quality of our product is unchanged and the health-giving ingredients important in a good diet. America's favorite dairy food is a healthful food.

### **HUTCHINSON ICE CREAM COMPANY**

Ottumwa Daily Courier, January 2, 1943

**Galey Ice Cream Company, 502 E. Williams St, phone 740 (1930)**

The Galey Ice Cream Company operated from 1930 – 1947. Charles E. Galey was the owner.

In 1931, the company employed six people. Besides the factory where the ice cream was made, there was a retail store which sold ice cream and candies. Charles Galey specialized in the production of high-grade ice cream and sherbets sold at wholesale and retail. The company also made pop sickles.

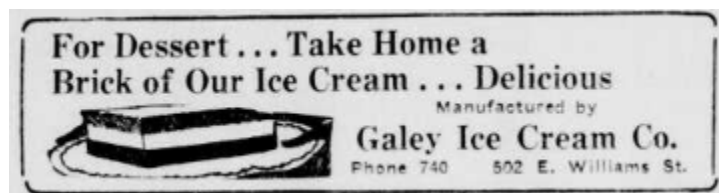
Charles Galey was in a brief partnership with Edward Hartman in 1929. They made ice cream under the name of Hartman & Galey Ice Cream Co.

Charles E. Galey was born on January 1888 in Ottumwa, Iowa. His father was James and his mother was Mary Elizabeth Watts. Charles married Veola May and they had two children. He died on February 14, 1979 at the age of 91.

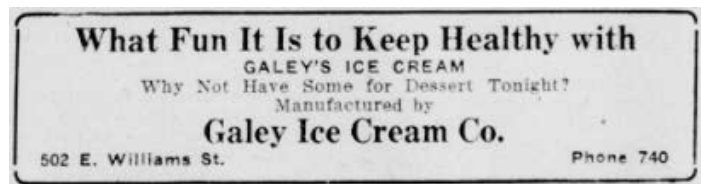
Charles Galey sold his ice cream company D. V. Overturf in January of 1947. Mr. Overturf continued to operate the business in the same location under the name of Overturf's Ice Cream Co.



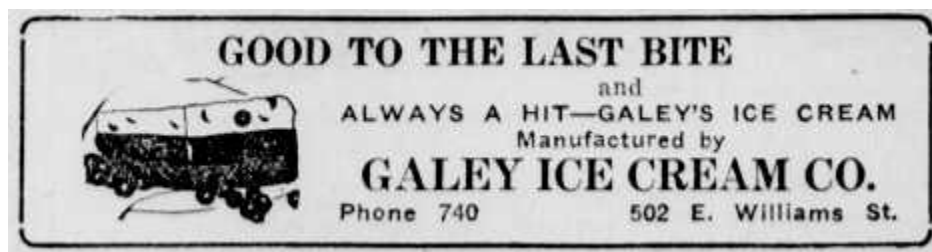
Charles E. Galey



Ottumwa Daily Courier, September 14, 1931



Ottumwa Daily Courier, June 29, 1931



Ottumwa Daily Courier, May 25, 1931

**Delicious  
ICE CREAM**

**GALEY  
ICE CREAM CO.**

502 E. Williams Phone 740

Ottumwa Daily Courier,  
January 2, 1932

The Galey Ice Cream Company  
will be open for business Tuesday,  
February 25.

Ottumwa Daily Courier, February 22, 1941

**Announcement!**

We Have Sold Our ICE CREAM  
BUSINESS to . . .

**Mr. D. V. Overturf**

Who Will Continue In the  
Same Location . . .

We wish to thank our friends for  
their patronage and hope you will  
come in and become acquainted  
with Mr. Overturf.

**Galey Ice Cream Co.**

502 EAST WILLIAMS ST.

Ottumwa Daily Courier, January 24, 1947

**PLANT PRODUCT  
IS HIGH GRADE**

GALEY ICE CREAM CO. SPE-  
CIALIZES IN MAKING  
SHERBET.

The Galey Ice Cream Co., 502 East Williams street, operated by Charles Galey, specializes in the production of high grade ice cream, in the bulk, in bricks and also sherbets.

More than 90 per cent of the cream used in making the ice cream at the plant, Galey said today, was purchased locally. This cream, he said was the highest grade that could be purchased. Other ingredients, such as the fruit flavoring, for the production of fruit ice cream, is of the highest quality that is obtainable on the market.

The plant has their own delivery service and is prepared to fill any order, large or small that may be called for. In addition to the large wholesale business which they have built up, the firm also has a large retail business.

Sherbets, and ice cream in brick form is one of the larger specialties of the plant. Obtainable in any flavor these bricks and various flavored sherbets are kept on hand continually.

In addition to the manufacture and sale of ice cream, the plant on Williams street has also been equipped for the manufacture of pop suckles. These are made in such flavors as: cherry, strawberry, chocolate, lime, orange and others.

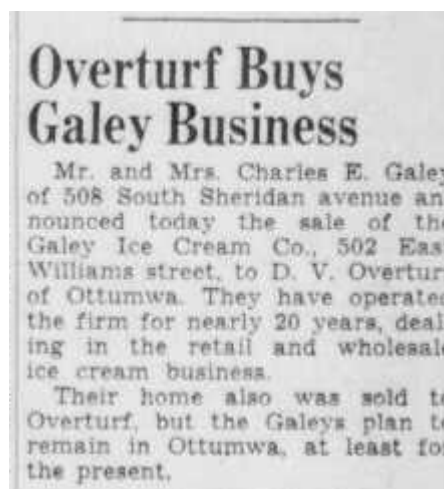
The plant employs six people at the present, Mr. Galey said. This force includes the men and assistants who are employed in the ice cream plant and those who are engaged in the retail store operated in connection with the plant.

The retail store, offers a complete line of candies, the products of the plant, and many other lines. School supplies are being featured in the stock at present.

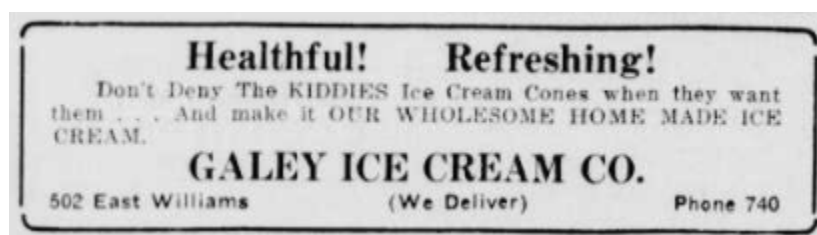
Ottumwa Daily Courier, September 14,  
1931



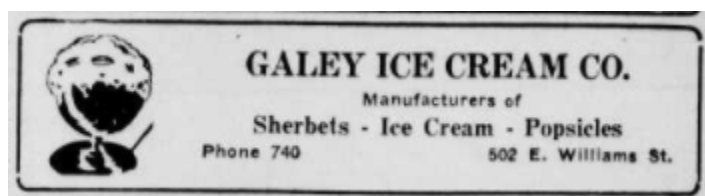
Charles and Veola Galey



Ottumwa Daily Courier, January 23, 1947



Ottumwa Daily Courier, August 31, 1931



Ottumwa Daily Courier, June 1, 1931





## Ruth's Tastie Ice Cream, corner of Second and Market Streets (1932)

Ruth's Tastie Ice Cream Co. was in operation from 1932 to 1956. The company had several owners:

1932 – 1946     Gilbert L. & Mildred Briggs, proprietors – 201 E. Second Street, phone 303

In 1940 moved to new location at 118 N. Market St.

1946             Warren Larson

1947 – 1950     Floyd J. Torrence & James F. Colson – 118 N. Market St.

1951 – 1953     Donald L. Ferry – 116 N. Market St.

1954 – 1956     Donald L. Allen – 116 N. Market St.

**Fresh Peach  
ICE CREAM  
20c Per Pint**

Really **FRESH** and **GOOD** Peach Ice Cream requires the most expert handling to retain all the pure, full-flavor. Even in peeling as much as 50% of the wholesome flavor might be lost . . . if we did not prepare the fruit carefully. We specialize on Peach Ice Cream . . . whole, juicy, **FRESH** Peaches only are used, with absolutely no artificial flavoring.

**ICE CREAM in Gallons . . . . . \$1.10 GALLON**  
(At Store, Packed to Hold for Several Hours)

Vanilla — Chocolate — Strawberry — Peach —  
Black Walnut

**Ruth's  
TASTIE  
ICE  
CREAM**

**ORDER EARLY!**  
—PHONE—  
**4338**

"THE STANDARD OF QUALITY"  
Corner Second and Market —and— Jefferson at Gara

Ottumwa Daily Courier, July 24, 1936

Waitress—Full time, no  
Sunday work. Apply in  
person. Ruth's Tastie Ice  
Cream Store.

Ottumwa Daily Courier, August  
24, 1944

WAITRESS. No Sunday  
work. Ruth's Tastie  
Ice Cream.

Ottumwa Daily Courier,  
September 21, 1946

**NOVEL PARTY DESSERT.**

Parties of various kinds are the vogue at this season and an appropriate dessert is Heart Center Brick Ice Cream as now sold by Ruth's Tastie Ice Cream. Phone 303. — Adv.

Ottumwa Daily Courier, February 2,  
1939

**Repeated by  
Popular Demand!  
Positively Last Week!**

**Extra Rich  
FRESH  
STRAWBERRY  
ICE CREAM**

**15c Pt. — 29c Qt.**

This is the same delicious, extra rich, Fresh Strawberry ice cream for which you have been paying 20c per pint.

**Use Our Private  
Parking  
"Hitching Post"**

**RUTH'S TASTIE  
ICE CREAM**

118 N. Market Ph. 303  
CORNER JEFFERSON & GARA

Ottumwa Daily Courier, June 10,  
1941

# YOU ASKED FOR IT!

(An Open Letter from the Management of  
Ruth's Tastie Ice Cream Store)

For the past several years many people have spoken to us about the delicious Chocolate Ice Cream that they formerly bought at Pella, Iowa. This Ice Cream had a great reputation in this community, with scores of Ottumwa people seldom missing the opportunity to stop in that city while driving and partake of the famed delicacy.

We can't recall how many times we were asked if it wouldn't be possible for us to make such a fine chocolate ice cream.

We have taken these sincere suggestions seriously, and after months of experimenting with gallons and gallons of Chocolate Ice Cream, testing formula after formula of our own and others concoction, **We Now Know That We Have The Equal, If Not the Superior, of the Famous Pella Chocolate Ice Cream!**

We now invite you to try our new **CHOCOLATE ALMOND FUDGE ICE CREAM** ... a delicious, wholesome, and highly nutritious cream that has the smooth, creamy, distinctly Chocolate flavor blended with freshly toasted almonds that we humans love so well!

Only the finest ingredients are used, combining all the qualities of the finest ice cream with **HERSHEY'S PURE CHOCOLATE** so blended as to bring out the fine Fudge flavor and **GUARANTEED TO CONTAIN NO cocoa or patented flavor of any kind.**

Try some of the new Chocolate Almond Fudge Ice Cream for your Sunday dinner ... your family and your guests will enjoy it to the utmost. Give them the thrill of a new delight!

So that all may know this delicious Chocolate Fudge Flavor, we have made a considerable quantity in pints at a special price of 14c each or 2 pints for 25c. (This price only while our present supply lasts.)

## CHOCOLATE ALMOND FUDGE ICE CREAM

In Pint Packages ..... 20c Pt.  
In Bulk ..... 25c Pt.

(Signed) GILBERT L. BRIGGS, Proprietor,

# Ruth's Tastie Ice Cream

Market and Second

Phone 303

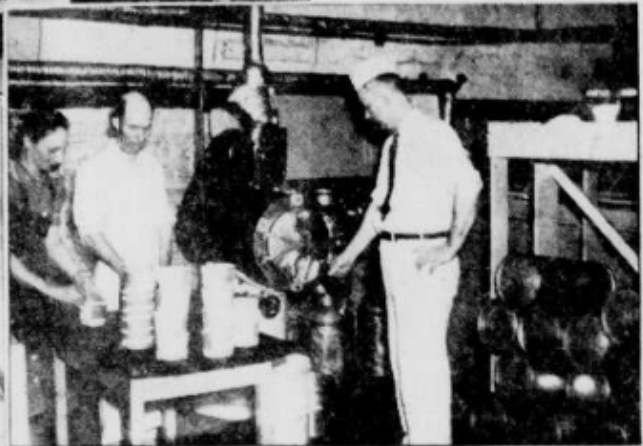
Ottumwa Daily Courier, October 21, 1939



Left:—An exterior of the popular Ruth's Tastie Ice Cream store at 118 North Market, next to the City Hall . . . where Ottumwans and hundreds of southeastern Iowans get finest ice cream and fountain service.

Left, below:—The "Hitching Post" . . . large, clean, well lighted under-roof parking space reserved for use of Ruth's Tastie patrons.

Below: left to right . . . Angeline "Angie" Vance, Brant Jenkins, and proprietor Gilbert L. Briggs, freezing and filling packages of famous Ruth's Tastie Ice Cream in their modern, sanitary plant.



Ottumwa Daily Courier, June 3, 1941



**SPECIALS**  
Orange Pineapple  
ICE CREAM  
Cranberry - Sherbet  
12 other Flavors to Choose From

**"RUTH'S"**  
**TASTIE ICE CREAM**  
MADE BY  
**G. L. BRIGGS**  
**201 E. 2ND ST. PHONE 4338**  
"Home of the Double Dip"

Phone  
in  
Your Orders  
Early!

Ottumwa Daily Courier, November 27, 1934

*During and After the  
Band Concert Get A*

**MALT CUP**

**5c**

At

**Ruth's Tastie**  
ICE CREAM

Ottumwa Daily Courier, July  
18, 1939

## Only Purest and Finest Ingredients Used; This Store Is Long a Favorite with Young and Old Who Insist on the Best Ice Cream!

June 6 is the 9th anniversary of the opening of Ruth's Tastie Ice Cream store, an institution which has long past demonstrated its permanency and become a very important business unit in Ottumwa.

Gone are the days when ice cream was thought of as only a summertime treat . . . for the modern family has ice cream several times a week all through the year. They know it is a healthful food, and that it is the most delicious dessert or party dish known and that is liked by virtually everyone.

Here in Ottumwa and southeastern Iowa a large number of the people insist on Ruth's Tastie Ice Cream . . . summer or winter . . . because they know that Gilbert L. Briggs, owner of the firm, has always been known to make pure, deliciously different flavors of ice cream. They know that Mr. Briggs has his own formula for his ice cream . . . a formula developed during 27 years of research and work in the ice cream and dairy products business. He personally supervises the production of all the ice cream and sherbets manufactured in his plant, because he realizes that people in this territory have come to expect the BEST from his store.

A graduate of Iowa State college at Ames, in dairy industry, Mr. Briggs has been in the ice cream and dairy products business in Flint, Mich.; Miami, Fla., where he was founder and general manager of the famous Jersey Ice Cream Co., one of the largest in Florida, and he came to Ottumwa from Plymouth, Wis., in 1932. It is only natural that he head back toward this part of the state, for he was born at Salem, 10 miles south of Mt. Pleasant, Iowa, and Mrs. Briggs is from Brighton, and also a graduate of Iowa State college.

Formerly located at the corner of Market and Second, in the McNett building, for 8 years, his business expanded to such a degree that it became necessary for him to seek larger quarters. He also wanted a free parking space for his customers. He found such

a place at 118 North Market . . . his present site.

Thousands of people are familiar with the "Hitching Post" . . . the only parking space of its kind in the state. Here you can drive in under a roof, get out of your car, and without leaving the protection of the roofed area walk right into the ice cream salesroom. Customers are cordially invited to make use of this Hitching Post, and under its careful regulation it is capable of handling between 200 and 250 cars a day. This service feature is really appreciated by customers who daily have trouble finding parking space.

Ruth's Tastie has long produced good ice cream, and Ottumwans have liked it. They, too, have liked the luncheons, sandwiches, soups, cold drinks, and popcorn served here in this modern store. It is interesting to know that the major portion of the store's business is in the carry-home packages, in which all flavors are sold, both in the kitchen-filled package and in bulk.

A large personnel is necessary to give the type of service that Ruth's Tastie Ice Cream is noted for . . . and in addition to the three folks pictured above Mr. Briggs is assisted by Mrs. Briggs, Jim Matthai, Jr., Bill Clift, Wendell Bell, Lois Swift, Francis Ressler, Doris Briggs, and Phyllis Briggs. Ruth, another daughter and for whom the store and product were named, is now employed in the office of the Sieg-Ottumwa Co., and Bob Briggs is employed at John Morrell & Co.

A summertime, or part-time store, is located at the corner of North Jefferson and Gara streets, and is under management of Bill Nelson, well-known Ottumwa high school senior. This store carries all flavors of Ice Cream and Sherbets, bulk or package, and serves cones and cold drinks.

Mr. Briggs has been identified with many civic projects and organizations in Ottumwa . . . including the Y. M. C. A., Promotion and Business Builders, Community Chest, Kiwanis Club, Red Cross, and many other community enterprises.



## DELICIOUS NEW REFRESHMENT

Daily more and more hostesses are passing on the information to their friends of their success in serving Double Thick Malted Milk at their luncheons. For two years Ruth's Tastie Ice Cream has been experimenting and perfecting this product until it has now reached just about 100% perfection. It is a rich velvety smooth malted milk compound of full flavored healthy ingredients and then frozen to a thick consistency just the same as ice cream is frozen. It is intended that it be served soft in sherbet glasses or, if you prefer, the company can supply you with a very neat 6-oz. paper cup at 10c per dozen.

### A NEW NUMBER.

Recently the company has added banana, too, as a flavor to be already popular chocolate malted milk. Just this week they have added a sister product to these two popular items. This is Frozen Vanilla Milk Shake. As our readers doubtless realize, the difference between a milk shake and malted milk is that the milk shake contains no malted milk. This new product is made especially to meet the need of those who do not like the flavor of malted milk. By making this new product vanilla flavor, you can add your own fruit or flavor at home or serve it just as it is.

### USES.

Never before has a product been developed that has as great serving possibilities. Besides serving it just as it is received for almost any occasion, it may also be served as a beverage. To do this, take

1 pint (of either of the three above mentioned)

1 pint cold milk

2 tablespoons sugar

Place in dish and stir quickly with egg beater and serve in drinking glasses.

This will give you as fine a malted milk or milk shake as you can purchase any place, and the cost is negligible.

This frozen vanilla milk shake is truly delicious on pic, cake or in any other use where you would otherwise use whipped cream. It has all the true delicious flavor of whipped cream, but lacks the disagreeable richness of whipped cream.

These three products have been developed by, and are available only at Ruth's Tastie Ice Cream, corner of Second and Market.—adv.

Ottumwa Daily Courier,  
October 9, 1935

Fresh Strawberry  
Sundaes

**10c**

Ruth's Tastie  
Ice Cream

at the old St. Car. Waiting Room

"Home of the Double Dips"

Ottumwa Daily Courier,  
May 2, 1933

**"Life"**  
IN OTTUMWA  
BY BRIGGS  
CARTOONIST



NEW ARRIVAL IN OUR  
FAMILY - A FINE BABY  
BOY - THAT MAKES THREE  
GIRLS AND A BOY NOW



Celebrate this glorious Fourth in real fashion. Serve Ruth's Tastie ice cream and sherbets. Differently produced.

**"RUTH'S"**  
**TASTIE ICE CREAM**  
MADE BY  
**G. L. BRIGGS**  
201 E. 2ND ST. PHONE 4338

Ottumwa Daily Courier, July 1,  
1932

## LADIES! OUR APOLOGIES TO YOU!

Last Sunday afternoon a lady parked her car across the street from our store and came over to get some ice cream. You all remember the condition of the streets after the big, heavy snow. When she tried to back away from the curb her car became stuck and she had to call a wrecker. It was a trying, as well as an expensive experience.

WE ARE APOLOGIZING to this lady, and to everyone else, for not emphasizing our FREE "UNDER-THE-ROOF" PARKING AREA (we call it our hitching post) . . . clean, cozy, free from ice and snow and well lighted at night . . . where you can walk right into our store.

Hundreds of people already use this parking area every week, but apparently we haven't told about it often enough for all to know. We're sorry . . . it's our fault . . . so we're reminding you all of it now, so what happened to the lady last Sunday won't happen to YOU!

We invite everyone to use this FREE AREA when stopping to get Ice Cream . . . It's part of our store . . . the only thing of its kind in Iowa . . . there are no parking worries when you take advantage of this extra RUTH'S TASTIE Service! . . . Rain, Snow or Sunshine, it's for YOUR USE.

Signed—

GILBERT L. BRIGGS, Owner.

**Lovely HEART CENTER BRICK Ice Cream  
now on sale ...**

**Ruth's Tastie Ice Cream**

118 North Market Street

Phone 303

Ottumwa Daily Courier, February 1, 1941

## For Late Christmas Shoppers...

—A bowl of soup and a toasted Hamburger for 25c at RUTH'S TASTIE . . . will give you the lift to finish your shopping.

## For Christmas Hostesses...

—We will be open CHRISTMAS from 9:00 till noon for package ICE CREAM.

**RUTH'S TASTIE ICE CREAM**

118 NORTH MARKET ST.

Ottumwa Daily Courier, December 23, 1946

*Thank You!*

**Today Is the Tenth Anniversary of the Opening of Our Store in the Old Location!**

It is your loyal support and appreciation of the finer things in Ice Cream that have made it possible for us to stay in business. We invite your continued association.

Thanks personally,  
*Gilbert L. Briggs*

**RUTH'S TASTIE ICE CREAM**  
 118 North Market St. Phone 303

Ottumwa Daily Courier, June 6, 1942

**Warren Larson Buys Ruth's Ice Cream Co.**

Warren Larson, who spent four years in the army, has purchased the Ruth's Tastie Ice Cream Co. from G. L. Briggs, who founded the business 14 years ago.

Larson will take over active management of the manufacturing plant and retail store, Market and Third streets, February 18. Briggs has made no future plans.

Larson is an experienced ice cream man. Before entering the service he was employed by Swift & Co. plants here and in Davenport. Much of his army service was in the Pacific area, including the campaign for Okinawa. He was a sergeant.

Ottumwa Daily Courier,  
 February 4, 1946

**JULY FOURTH!**  
 THE ICE CREAM DAY OF THE YEAR

**\$1.00 per gallon**

Make use of our free parking. Drive into our "Hitching Post" and your order can be filled in 3 to 5 minutes or phone early and it will be ready for you.

All flavors in gallons, \$1.00. For 10¢ deposit on packer, we can pack a gallon of ice cream to hold 5 hours. Only takes 3 minutes.

**Ruth's Tastie Ice Cream**  
 Next to the City Hall — Also Jefferson at Gara — Phone 303

Ottumwa Daily Courier, July 2, 1940

**SPECIALS THIS WEEK!**

Newlywed Rolls, with Green Mint filling, special for St. Patrick's Day!

**3-Layer Brick**  
 qt. 35¢

Cherry Pecan, Vanilla Custard, and Black Walnut.

Green Gage Sherbet  
 15¢ pt.—25¢ qt.

**RUTH'S**  
 Tastie Ice Cream  
 118 N. Market, Phone 303

Ottumwa Daily Courier, March  
 11, 1941

**NOTICE!**

Vacation is over . . . and we are happy to announce that we will be—

**OPEN AGAIN ON FRIDAY, OCTOBER 26**

... and invite you to make your visits with us a regular habit

**Ruth's Tastie Ice Cream**  
 GILBERT L. BRIGGS,  
 118 North Market. Phone 303

Ottumwa Daily Courier, October 24, 1945

**Williams Dairy**, 706 Richmond Avenue, Ottumwa, Iowa (1936 - 1971)

Owned by J. B. Williams. Ice Cream Department opened May 24, 1936. Closed December 31, 1971.

Three stores in 1957:

706 Richmond Avenue.

North Court Street at Park Avenue.

129 South Cherry Street.

**Williams Dairy Co.**  
Announcing the  
**OPENING**  
of our  
**ICE CREAM**  
DEPARTMENT  
Sunday, May 24

---

*Ice Cream*  
— ALL FLAVORS —  
Pints - - - 15c  
Quarts - - - 30c  
(Plus Tax)

Plenty of Parking Space at North Side of Building.  
OPEN EVENINGS and SUNDAYS!

**Williams Dairy Co.**  
706 Richmond Ave.  
Phone 426

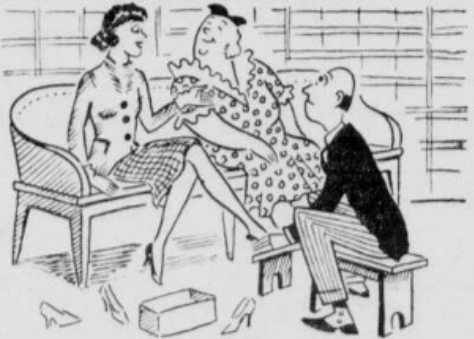
Ottumwa Daily Courier, May 23, 1936

**VALENTINE**  
**ICE CREAM**  
HEART  
CENTER  
BRICK  
QT. **30c**  
**Williams Dairy Co.**  
**2 STORES**  
706 Richmond Avenue  
230 East Second St.

Ottumwa Daily Courier,  
February 1, 1941



**Overheard...**




"I especially enjoy a dish of Williams Ice Cream after a day of shopping!"

**WILLIAMS DAIRY CO.**

706 Richmond Avenue      Phone 476  
114 North Court Street      Phone 603

Ottumwa Daily Courier, July 18, 1939

**Overheard...**



"Yes Sir, while you're in Ottumwa, be sure you use only Williams Dairy Products!"

**WILLIAMS DAIRY CO.**

706 Richmond Ave.      Phone 426

Ottumwa Daily Courier, December 8, 1939

**—Williams Dairy Stores—**

CASH AND CARRY!

The Following Prices on Dairy Products. Are  
Effective August 1, 1941:

PASTEURIZED MILK	quart	8½c
HOMOGENIZED	quart	8½c
COFFEE CREAM	½ pint	8½c
CHOCOLATE MILK	quart	8½c
WHIPPING CREAM	½ pint	15c
COTTAGE CHEESE	large cartons	14c
COTTAGE CHEESE	small cartons	10c
BUTTERMILK	quart	6c
ICE CREAM, all flavors	quart	29c

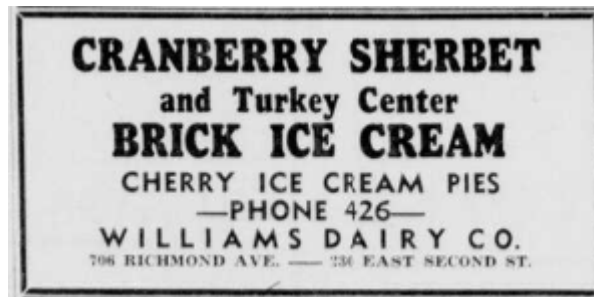
**WILLIAMS DAIRY COMPANY**

706 RICHMOND AVE.      230 EAST SECOND ST.

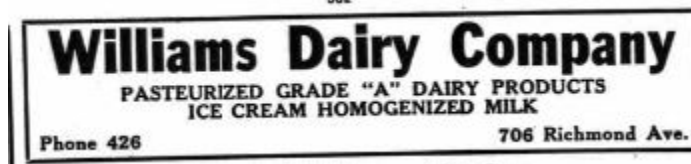
Ottumwa Daily Courier, August 1, 1941



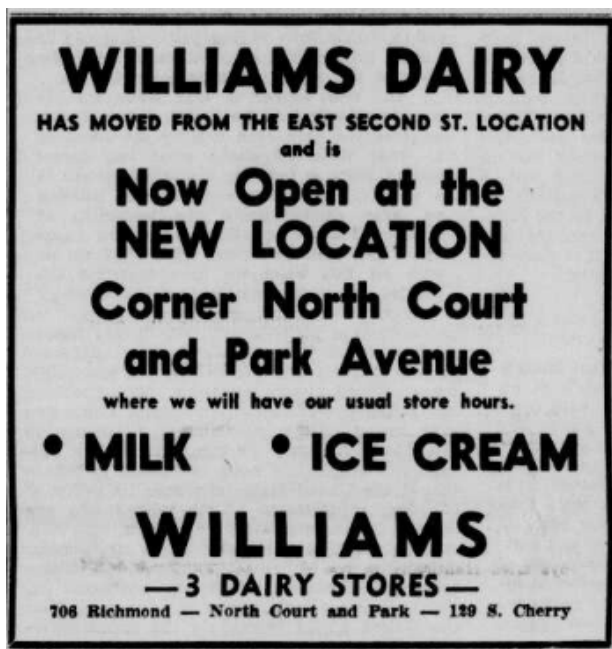
Ottumwa Daily Courier,  
November 18, 1941



Ottumwa Daily Courier, November 25, 1941



Ottumwa City Directory 1943



Ottumwa Daily Courier, November 9, 1956



Ottumwa Daily Courier,  
December 26, 1959

## Williams Opens New Dairy Store

Ottumwa's newest ice cream shop, the new Williams dairy store, opened for business Monday night.

One of the most modern stores of its kind in this part of the state, the new store occupies the space which formerly housed the Baird radio hospital and the Hrabak jewelry store, next door to the old location of the Williams business. The 22-foot frontage of tile, steel and glass brick is styled to harmonize with the entrance of the American Legion club rooms and that of the Mercer Printing Co., all part of the building recently purchased by the O. B. Nelson post of the Legion.

The 22 by 50-foot interior features a triple horseshoe counter of the new 32 inch height with 20 inch high stools designed to give the customer greater comfort and more leg room than the old high counter stools. The latest in fountain equipment has been installed. Under the new setup, dishwashing will not be done at the fountain. Dishes will be washed in a utility room located at the rear of the store, a room also designed for milk storage, and the loading of supplies.

At the front of the store, refrigerated cases for ice cream and milk will include a display case for frozen molds and centerpieces, specially lighted so as to be visible from the street.

The new store can accommodate 31 counter customers and will have its formal opening Thursday or Friday night, according to Proprietor J. B. Williams who said that complete equipment and fixtures should be installed by that time.

Ottumwa Daily Courier, January 5, 1949



Mrs. J. B. Williams and sons Robert (center) and Jack direct the operation of this family-owned business.



The processing plant and retail store shown above are located at 706 Richmond avenue. Here ample off-street parking has been made available by the removal of a neighboring house and hard-surfacing of lots on both sides of the plant.



Serving a large area of north and east Ottumwa is the Cherry street store located just a half a block from East Main street. Here, too, convenient parking is a welcome feature.



The North Court street at Park avenue is the newest of Williams Dairy stores. The popular fountain of this conveniently located store is shown above.

Ottumwa Daily Courier, November 25, 1957



## Williams Dairy history

Williams Dairy has served a growing Ottumwa market for over 21 years. Founded in May, 1936, by J. B. Williams, the dairy featured the third pasteurizing plant in operation in Ottumwa. Mr. Williams had formerly managed the local Swift and Co. processing plant. Located at 706 Richmond Avenue, the establishment includes the processing plant and a retail store. Convenient off-street parking at both sides of the building is a popular feature. In June, 1937, a second retail store was opened at Third and North Court. Later this downtown store was moved to East Second street where it operated for a number of years. It was recently moved to North Court and Park where more convenient parking is available. In May, 1948, Mr. Williams opened a third retail outlet at 129 South Cherry street. This store also features adequate parking for customers' convenience.

Mrs. Williams and her sons Bob and Jack have continued to operate the business since Mr. Williams' death in 1950. The operation of the processing plant and their three retail stores furnish employment to 16 full time employees and part time work for 12 high school girls.

Williams Dairy is the only one in the area where milk is available in sparkling, clear glass bottles, still the preference of a great many people. One of the most popular bottles is the big economical two-quart size available only at Williams' three dairy stores. Williams Dairy's fine milk products are also delivered throughout the city.

A major part of this family-owned business is devoted to ice cream and fountain service. All three stores serve malts, milk shakes, sundaes and other fountain favorites. The way friends keep coming back for more is very gratifying and substantiates Williams Dairy's ice cream slogan—"It Tastes Better!" Justly proud

of their ice cream the Williams' were highly pleased with its excellent showing recently in national competition. At the National Retail Ice Cream Manufacturers convention at Long Beach, Calif., expert judges judged it second high on a basis of flavor, texture color, quality and processing.

Contributing in a large measure to the success of Williams Dairy and to its growth is the loyalty of their employees. Route salesman John Crimmins has been with the firm for more than 15 years. Those with about 10 years service or more include Ralph Williamson, Leo Gruwell, Pauline Wilson, Grace Kiger, Millie Cooper, Helen Smith and Arthur Bacus. Phil Meyer, Gladys Bohe and Martha Yoder each have more than five years of service with Williams; Bill Stoker, 4 years, Letha McMillin, two years and Jim Stoker, one year.

Twenty-four local producers in a radius of 30 miles furnish the high quality milk processed in their plant. Working together with local and state health authorities in a vigilant quality-control program, the Williams Dairy folks work for continuous improvement in their product. Together with the dairy industry as a whole you are reminded that milk (Williams Dairy Milk, that is) is your best and safest food.

Ever popular Williams Dairy products are their seasonal specials. At this time pumpkin-center brick ice cream adds a festive note to the fall table. Cranberry sherbet, too, will be in constant demand throughout the holiday season. With the coming of the Christmas season Williams egg-nog will be the popular choice of many Ottumwa hostesses who have served this rich delicious favorite for many years. Throughout the year bell centers, sham-rock centers, heart centers and other specialty ice creams are offered in season. Delight your family and guests by serving WILLIAMS' milk products often.



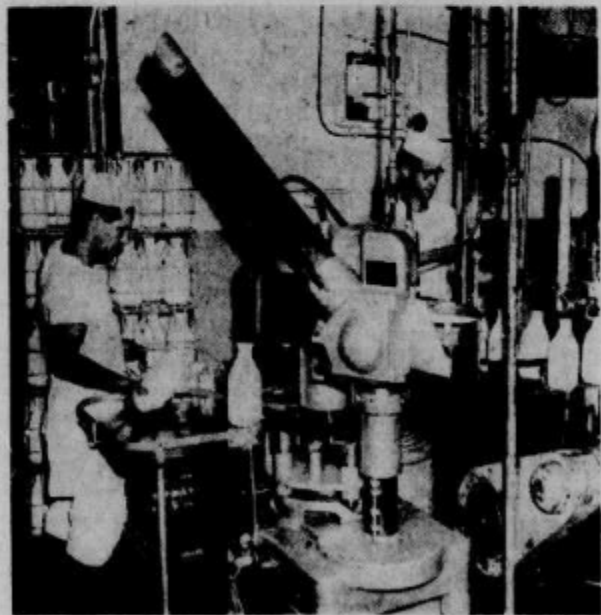
#### NORTH COURT STORE FOUNTAIN

The North Court street store, located at Court and Park, features this popular fountain shown above. Easy-access parking is available here as at all Williams' stores.



#### CHERRY STREET STORE

Serving a large area of north and east Ottumwa is the Cherry street store located just a half a block from East Main street. Here, too, convenient parking is a welcome feature.



#### BOTTLING AND CAPPING OPERATION

Milk runs from the pasteurizer and homogenizer directly to the bottle filler at Williams Dairy of Ottumwa. Bill Stoker, at right, is the bottler, and is pictured at the machine handling half-gallon bottles. At left Phillip Meyer is unloading the machine after bottles have been both capped and hooded. In Ottumwa the glass bottles are retained by this one dairy, which also makes ice cream and cottage cheese.

WILLIAMS Dairy has been a source of nourishing, wholesome dairy foods and refreshing fountain treats familiar to Ottumwans for over 22 years.

Courteous route salesmen provide convenient service all over Ottumwa. However, hundreds of customers have discovered an extra savings available through cash-and-carry prices effective at all three WILLIAMS dairy stores. These stores, conveniently located to serve all areas of the city, all feature easy-access parking, complete fountain service and the popular, economy-sized half-gallon glass bottles.

Retail stores are located at 706 Richmond avenue, 129 South Cherry, just a half block off Main street; and the newest location at North Court and Park avenue. The Richmond avenue location houses the processing plant and office, as well as a retail store. It was here that J. B. Williams first began operations on his own after having served as manager of the local Swift & Co. processing plant for a number of years.

The firm has been operated by Mrs. Williams and her sons, Jack and Bob, since Mr. Williams' death in 1950. Operation of the dairy and its retail stores furnish employment for 16 full-time employees, and part-time work for 12 high school girls.

Among many summertime favorites now available at WILLIAMS dairy stores is their delicious fresh peach ice cream. To their ever-popular ice cream, which long-time customers agree lives up to its slogan—"It Tastes Better"—is added the mouth-watering goodness of fresh peaches. Williams ice cream is mixed and frozen in their own plant and has

won second place honors in nationwide competition.

WILLIAMS dairy receives and bottles milk DAILY from local producers within a 30 mile radius. Bottled in sterilized glass bottles the milk is further protected by heat-sealed SEALRIGHT sanitary hoods which completely cover the pouring lip of the bottle.

June is recognized nationally as "Dairy Month," and WILLIAMS Dairy takes this opportunity to remind you that milk is your best and cheapest food. The average housewife spends about 15 per cent of her food dollar for dairy foods. But the dairy foods she buys provide about 30 per cent of the nutritional food value of her table.

Only milk furnishes enough calcium in your daily diet to keep the pearl in your teeth . . . give you a radiant smile.

MILK gives you glowing complexions, sparkling eyes and glossy hair.

MILK help you relax and enjoy a sound sleep to wake up refreshed.

MILK builds up strong muscles and bones . . . gives you a reserve of energy—not fat.

MILK builds your reserve strength and gives you more pep for that last 10 yards . . . the safe slide to home plate . . . the extra power to hit a long drive.

MILK keeps you mentally and physically alert . . . "You're always on the ball with milk."

MILK is so refreshing when cold . . . it's a good pickup anytime.

WILLIAMS' MILK is high in protein, high in calcium . . . naturally refreshing . . . DRINK PLENTY OF IT!



**END OF AN ERA** — Mrs. J. B. Williams and her son, Robert, will close their dairy store Friday. In 35 years the Williams family has seen many changes in the dairy business and consumer

buying habits. At one time, Williams Dairy had six delivery routes and three stores in Ottumwa. (Courier photo by Russ Bauer).

Ottumwa Courier, December 30, 1971



**NORTH COURT STORE FOUNTAIN**

The North Court street store, located at Court and Park, features this popular fountain shown above. Easy-access parking is available here as at all Williams' stores.

Ottumwa Daily Courier, March 12, 1960



35 years here

## *Williams Dairy closing Friday*

Williams Dairy at 706 Richmond is closing Friday, bringing to an end a family-owned business that has served the Ottumwa area for 35 years.

Robert Williams, who has worked in all phases of dairying since 1949, said "My plans for the future are almost definite but I'm not ready to say anything yet."

His father, J. B. Williams, established the business in 1936 after spending many years with Swift & Co. as dairy manager. Mrs. J. B. Williams, although semi-retired, has continued her association with the dairy.

Robert said, "I'll never forget the summer we opened. It was in '36 and it was really hot. Mom and dad were kept hopping as they sold ice cream to folks going to Wildwood Park to sleep at night. People didn't have air-conditioning then."

Robert and his brother, Jack, operated the business as a partnership for several years. Jack left the dairy in 1969, going to Omaha where he is a

maintenance engineer for a hospital.

Robert said Williams Dairy reached its peak of operation in the early 1960's. The retail routes were sold in 1963.

He said the trend in dairying is the same as most other businesses, "It's a matter of getting bigger and bigger to have a successful operation. This seems like a good time to get out."

He said Iowa had 500 family-owned dairy operations in 1950 compared to less than 50 today.

Ottumwa Courier, December 30, 1971

## Swift & Co., Ice Cream division (1931)

Swift & Co. first came to Ottumwa in 1900 to process poultry and eggs only. A creamery was added in 1910. An ice cream division was established in 1931. Swift distributed ice cream in a radius of 75 miles around Ottumwa. Swift's would take phone orders and deliver their ice cream to homes.

**Colorful "Quickie" for Dessert!**



**CHOCOLATE MAR-BEL ICE CREAM  
WITH PINK PEPPERMINT SAUCE**

You can whip this delightful dessert together in practically no time. And you'll love it! Make a tangy pink peppermint sauce by combining 1 cup crushed peppermint stick candy,  $\frac{1}{4}$  cup water,  $\frac{1}{4}$  cup cream. Stir constantly over medium heat until sauce boils and candy dissolves. Hot or cold, pour over big scoops of Swift's Chocolate Mar-bel Ice Cream. Sprinkle with crushed peppermint candy. Swift's Chocolate Mar-bel Ice Cream is a delicious blend of creamy smooth vanilla and luscious, rich chocolate. Featured at your dealer's now! So get it soon. It's a treat in itself . . . a double attraction served with colorful pink peppermint sauce.

*Refreshingly Yours . . .* *Martha Logan* Home Economist

**This month's featured flavor . . .**



**Swift's  
CHOCOLATE MAR-BEL  
Ice Cream**

Ottumwa Daily Courier, March 26, 1948

**Flavorful, Fruitful Dessert**



**MINT-PINEAPPLE ICE CREAM  
with MELON NECKLACE**

It's easy, pretty—and delicious! So serve this dessert often to guests or family. Heap Swift's Mint-Pineapple Ice Cream on each serving plate. Around it, make a necklace of watermelon or cantaloupe balls. Garnish with sprig of mint. Swift's Mint-Pineapple Ice Cream (featured right now at your dealer's) is a delightful flavor treat! Combines the cool, refreshing taste of mint, the tangy sweetness of pineapple with the creamy smoothness you always find in Swift's ice creams. And it's nourishing—made from only choice dairy products and fruits, pure flavors. Get it today!

*Refreshingly yours.* *Martha Logan* Home Economist

**This month's featured flavor . . .**



**Swift's  
MINT-PINEAPPLE  
Ice Cream**

Ottumwa Daily Courier, August 27, 1948



**"Oh, Papa Peach,  
Let Me Go, Too!"**

*But he answered her, "No, you  
won't do —  
Ripe perfection you must reach  
For Swift's Ice Cream, my little  
peach!"*

**You'll like Papa Peach and the other prize peaches that  
were carefully selected for Swift's Fresh Peach Ice Cream!**

For these large, golden peaches were allowed to ripen on  
the bough until they were plump and tender and full of  
luscious sun-sweetened juice.

Today you can taste their fresh peachiness in a glorious  
dish of Swift's Fresh Peach Ice Cream.  
Only in Swift's, remember.

If you don't see the Swift sign at your  
soda fountain, just telephone and Swift's  
Fresh Peach Ice Cream will be delivered  
to your home in time for dinner.

Telephone **506**



**You'll Find Swift's Fresh Peach Ice Cream Where You See This Symbol**



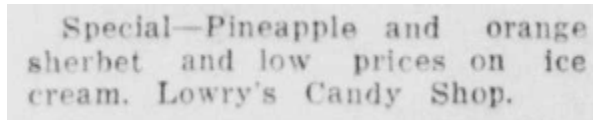
COPYRIGHTED 1940, BY SWIFT & COMPANY

Ottumwa Daily Courier, August 16, 1940

**Lowry's Candy Shop**, 207 E. Second St. (1931 - 1945)

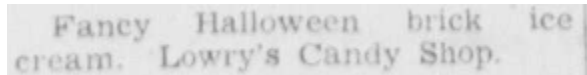
William B. Lowry, owner.

*"The biggest ice cream cone in the city."*



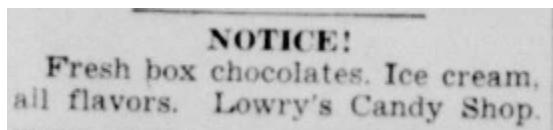
Special—Pineapple and orange sherbet and low prices on ice cream. Lowry's Candy Shop.

Ottumwa Daily Courier, April 22, 1932



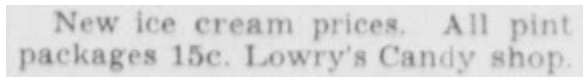
Fancy Halloween brick ice cream. Lowry's Candy Shop.

Ottumwa Daily Courier, October 28, 1935



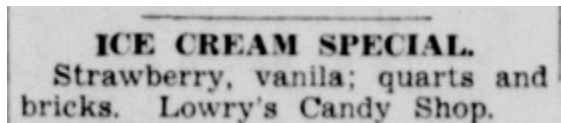
**NOTICE!**  
Fresh box chocolates. Ice cream, all flavors. Lowry's Candy Shop.

Ottumwa Daily Courier, November 2, 1945



New ice cream prices. All pint packages 15c. Lowry's Candy shop.

Ottumwa Daily Courier, March 6, 1937



**ICE CREAM SPECIAL.**  
Strawberry, vanilla; quarts and bricks. Lowry's Candy Shop.

Ottumwa Daily Courier, May 4, 1946



**ICE CREAM SPECIALS**  
*Try Our Delicious Ice Cream*  
Butter Brickle, Fresh Peach, Lemon and Cherry  
Marshmallow  
For SATURDAY and SUNDAY.  
*The Biggest Ice Cream Cone in the City!*  
**LOWRY'S CANDY SHOP**  
PHONE 642

Ottumwa Daily Courier, August 21, 1936



## Ottumwa Firms Make Nearly 6,000 Gallons Ice Cream For 'Day Of Days'



Young America takes its ice cream in great quantities on the Fourth.

"Mama, I wanna ice cream cone."

That plaintive statement, delivered in hundreds of variations, will be heard throughout the nation Thursday, for July 4 traditionally is the big ice cream sales day of the year.

Ottumwa manufacturers expect to sell between 5,000 and 6,000 gallons within the Ottumwa vicinity, and several other thousands of gallons in southeastern Iowa.

Ice cream is big business now. Thousands of dollars are tied up in manufacturing and sales equipment here. Multiply this by the several thousand plants and sales points throughout the nation and you build a broad groundwork for little Johnny's July 4 celebration.

### More For Money.

Two scoops for a nickel. That's the rule these days, but some persons under 30 can remember when one dip for 10 cents was the rule.

Lest ice cream be considered a strictly modern favorite, let it be pointed out that ice cream is the result of an evolution covering a period of about five centuries. The beginning came in the practice of icing beverages with snow from mountains.

With addition of milk and cream, the confection progressed through the ice, sherbert, into the ice cream stage. First ice cream was produced in the United States in 1789, but not on a wholesale scale until 1851.

Patron saint of ice cream hungry American kids is Jacob Fussell of Baltimore, who started the first mass production and thus led the way to mass separation of parents and their nickels on any given holiday, with the heaviest accent on July 4.

### Industrial Barometer.

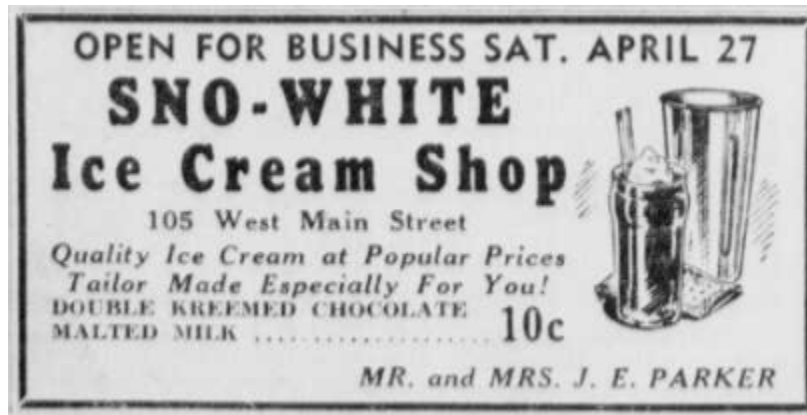
That the ice cream cone may hold its proper dignified place in your economic beliefs, may we point out that it is a fairly accurate industrial barometer. It is the most sensitive dairy product when economic conditions move up or down. Nickels for ice cream cones are easily forgotten when hard times come.

Older persons can remember, and not many years ago, when three flavors of ice cream were about all even an enterprising merchant carried. Now the active manufacturer offers to the trade dozens of flavors in a year.

The ice cream business is moving out of the strictly summer limits to which it was confined a few years ago. Plum pudding ice cream at Christmas time is one indication of this broader market.

**Sno-White Ice Cream Shop**, 105 W. Main St., Mr. & Mrs. J. E. Parker (1940)

"Quality ice cream at popular prices."



Ottumwa Daily Courier, April 26, 1940



Ottumwa Daily Courier, May  
3, 1940

**A – C Ice Cream Co.**, 105 W. Main St. (1940); East Main and Union Streets (1942)

"Eat more ice cream . . . a delicious dessert and a really healthful food."

**OPENING WEDNESDAY**  
**—June 19—**  
**Ottumwa's Newest Ice Cream Store**

Featuring:  
 "Big Dipper" Cones . . . Sundaes . . . 16-Oz. Thick  
 Malted Milks . . . Bulk (hand packed) Ice Cream.  
 18-20 Flavors Ice Cream—7 Flavors of Sundaes  
 and Malted Milks

*Eat More Ice Cream . . . a delicious dessert and a  
 really healthful food.*

**A-C ICE CREAM CO.**  
 — 105 West Main Street —

— **COUPON** —

This Coupon when signed will entitle bearer to free "Big Dipper" Ice  
 Cream Cone Friday, June 21. Good on this day only!

Name .....

Address .....

Ottumwa Daily Courier, June 18, 1940

**Tempting! Satisfying!**

**A-C's New Raspberry Ice Cream**

**Enjoy Some TODAY**

Try this spot  
 refresher  
 A-C Big Dipper Cone  
 All Flavors.  
 ONLY ..... **5c**

AC's delicious, tempting Ice Cream  
 will truly satisfy that desire for  
 something extra good. Made in our  
 own modern plant of finest in-  
 gredients—true flavors. Almost a  
 score of flavors from which to  
 choose. Ice Cream is good for you  
 —Enjoy A C ice cream today—every  
 day. Its creamy smoothness will de-  
 light you.

**A-C Ice Cream Store**  
 East Main And Union Sts.

Ottumwa Daily Courier, June 5, 1942

**TODAY . . .**  
**EVERY DAY**  
*Enjoy Delicious*  
**A C Ice Cream**

In a world at war, food—  
 good food—plays an impor-  
 tant part. Ice cream is one of  
 nature's finest foods—at its  
 best when it's A C Ice Cream.  
 Enjoy tempting, delicious A C  
 Ice Cream.

**SPECIAL FOR AUGUST**  
 New Tempting  
**FRESH PEACH ICE CREAM**  
 Take Home a Quart Today.

For a Delicious Malted—Try  
 "ACe of Malts"

**AC ICE CREAM STORE**  
 East Main and Union Streets

Ottumwa Daily Courier, August 28,  
 1942

## **Overturf's Ice Cream, 502 E. Wilson St. (1947 - 1953)**

Overturf's Ice Cream operated from 1947 to 1953. The business was purchased from Galey Ice Cream Co. in 1947. The Overturf's sold the ice cream company in 1953 and the name was changed to Tommy's Ice Cream.

Delmer Verle and Mamie Bernice Overturf, owners.

Delmer was a locomotive fireman in 1945.

Delmer born October 10, 1907. Died March 30, 1983 in Arizona at the age of 75.

Mamie born August 31, 1913. Died January 6, 2004 in Arizona at the age of 90.



Ottumwa Daily Courier, December 24, 1948



Ottumwa Daily Courier,  
November 22, 1949



Ottumwa Daily Courier, May 27, 1949



Ottumwa Daily Courier, December 20, 1952



**LABOR DAY**  
 Ideal Time For A  
**PICNIC**  
 Make It A Real Success With  
**Overturf's Ice Cream**  
 Gallons packed in dry ice to keep hours longer. Pints, quarts and half gallons also available. Order special flavors early.  
*Ice Cream Topping — Picnic Supplies*  
*School Supplies*  
 OPEN ALL DAY LABOR DAY  
 FROM 9 a. m. TO 10 p. m.  
**Overturf Ice Cream**  
 Sheridan and Williams Phone 740

Ottumwa Daily Courier, September 5, 1953

FOR A  
**GLORIOUS 4<sup>th</sup>**  
**Overturf's Ice Cream**  
 ORDER YOUR GALLONS PACKED IN  
 DRY ICE TO KEEP SEVERAL HOURS  
 Also available in Pints, Quarts and  $\frac{1}{2}$  Gallons.  
 Ice Cream Toppings — Picnic Supplies  
 Film — Flash Bulbs  
 Bring your film here for developing.  
**OPEN ALL DAY JULY 4**  
 From 9 a. m. to 10 p. m.  
**Overturf Ice Cream**  
 Sheridan and Williams Phone 740

Ottumwa Daily Courier, July 3, 1953

**MERRY CHRISTMAS**  
 Our heart-felt thanks  
 for your patronage,  
 and our best wishes for  
 a joyous holiday season.  
 A complete selection of  
 Christmas gifts.  
 Open Saturday evening un-  
 til 9:30 for your last minute  
 shopping.  
 Open Sunday and  
 Monday from  
 9 a. m. to 9:30 p. m.  
**Overturf Ice Cream**  
 502 EAST WILLIAMS ST. PHONE 740



Ottumwa Daily Courier, December 22, 1950



**ICE CREAM**  
*for the 4<sup>th</sup>!*

IN GALLONS  
 Packed to keep several hours if desired.

Ice Cream Toppings  
 Extra Delicious

Punch for Parties  
 Picnic Supplies

**OVERTURF ICE CREAM**  
 Sheridan & Williams Phone 740

Open 9 a. m.  
 to 10 p. m.

Ottumwa Daily Courier, July 1, 1952

Open All Day Saturday (Memorial Day)  
 9 a. m. to 10 p. m.

**ICE CREAM**  
*A Good Selection of Flavors*

In pints, quarts, 1/2 gallons and gallons.  
 Gallons may be packed to keep several hours.

**CAMERAS**  
 Film — Flash Bulbs — Supplies  
 Bring Your Film Here For Developing

**PICNIC SUPPLIES**  
 A complete line of all you will need

**Overturf Ice Cream**  
 502 E. Williams St. Phone 740

Ottumwa Daily Courier, May 29, 1953

## 1950's

### **Ward's Pharmacy,** 101 N. Court St. (1952)

Ward's Pharmacy had a soda fountain and served ice cream.

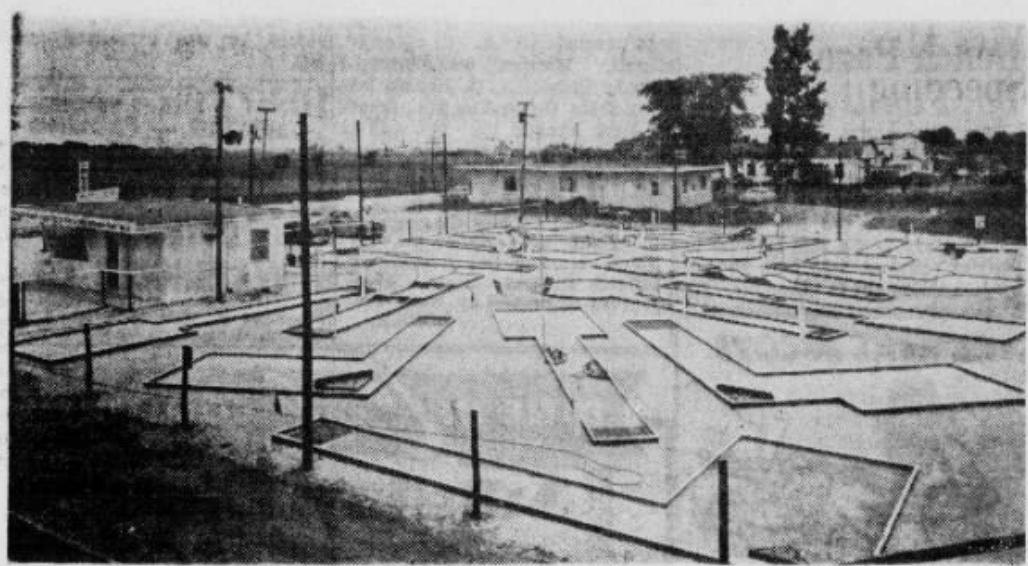


### **Cool Acres,** featured a drive-in Malt Shop and Miniature Golf Course, North Court Road, Gilbert Briggs (1954)

Gilbert Briggs and his wife, Mildred, operated Ruth's Tastie ice cream stores in Ottumwa from 1932 to 1946. In 1954 they opened "Cool Acres" a drive-in serving ice cream and soft drinks. They also had an 18-hole miniature golf course.



Ottumwa Daily Courier, May 29,  
1954



#### NEW PEE WEE GOLF COURSE IS OPEN FOR BUSINESS.

Something different in the amusement and refreshment business has been established by Gilbert L. Briggs, veteran ice cream store operator, on North Court road. As pictured above, it includes 18-hole miniature golf course located in the rear of his new soft drink establishment that features malted milks, ice cream and other dairy products. Under the name Cool Acres, Briggs is operating his new establishment as a place "for the entire family." As to the golf course, it is a revival of the formerly popular "Pee Wee" courses that were the vogue some years ago. It's a sporty course where practice and skill can reduce the player's score.

—Courier photo

Ottumwa Daily Courier, June 12, 1954

#### MILDRED BRIGGS

Mrs. Gilbert Briggs, 84, of Roth Hall died at 1:06 p.m. May 24 at Ottumwa Hospital.

She was born June 13, 1893, at Brighton to Carl and Sarah Margaret Latta Savage. She graduated from Iowa State University in Ames in 1918 and was an Ottumwa resident since 1932. She and her husband owned and operated Ruth's Tastie Ice Cream for years and later owned Briggs Ice Cream on Vine and Sheridan. She was a member of First United Methodist Church and a long-time Sunday school teacher; a member of PEO Chapter IN, Lend-a-Hand Circle of Kings Daughters, World War I Barracks 1510 Auxiliary and YWCA; a long-time board member of the Girl Scouts; and a former member of Ottumwa Hospital Auxiliary.

She married Gilbert Briggs on June 26, 1919. He died in November 1974.

Ottumwa Courier, May 25,  
1978

**Tommy's Ice Cream Shop, 502 East Williams (1953 - 1972)**

Hazel V. Williamson owned and operated Tommy's Ice Cream Shop for 19 years. Formerly Overturf Ice Cream. Purchased by Mr. and Mrs. Russell Williamson in 1953. They operated the shop for 19 years before closing it in 1972.

**TOMMY'S ICE CREAM**  
(Formerly Overturf Ice Cream)  
SHERIDAN and WILLIAMS PHONE 740  
Mr. and Mrs. Russell Williamson, Owners and Operators  
Open 11 a. m. to 10 p. m. Weekdays — 9 a. m. to 10 p. m. Sundays & Holidays  
**Grand Opening ... Saturday, October 3**  
**FREE! TRY**  
DAIRY DREAM CONES TO THE KIDS  
(with coupon below)  
MERCHANDISE PRIZES  
Nothing to Buy — Just Register — You don't have to be present to win.  
Drawing Saturday Night at 10.  
Our Delicious Ice Cream in Pints, Quarts, 1/2 Gallons and Gallons —  
or at Our Fountain Service.  
We Make Special Punch for Weddings, Parties, Etc.  
Sandwiches — Fountain Drinks — Cigarettes — School Supplies — Gifts —  
Sundries — Films and Supplies — Photo Finishing.  
Dairy Dream in Cones, Pints, Quarts, Malts, Shakes, Sodas.  
**COUPON**  
This coupon entitles bearer to one FREE Dairy Dream Cone.  
SATURDAY, OCTOBER 3, at  
**TOMMY'S ICE CREAM**

Ottumwa Daily Courier, October 1, 1953

PLACE ORDERS now for homemade candy and popcorn balls, also punch for holiday parties. Tommy's Ice Cream Shop. Phone 2-9175 or 2-2751.

Ottumwa Daily Courier, December 12, 1956

Wanted — Orders for Jumbo burgers or breaded loins. Our regular customers say they are the best. Why don't you advertise them? Call 2-9175, let us know the time you wish to pick them up at Tommy's Ice Cream Shop, 502 East Williams.

Ottumwa Daily Courier, January 12, 1960



**TOMMY'S DELICIOUS**  
**Home Made Ice Cream**

ALL FLAVORS

Gallon	.....	\$1.70
1/2 Gallon	.....	88c
Quart	.....	50c
Pint	.....	27c

**Hand Packed**  
 pt. 33c — quart 59c

HOME MADE CANDY  
 POPCORN BALLS  
 CANDY APPLES  
 ALL KINDS OF GIFTS  
 CHRISTMAS CARDS

SUPER KEMTONE and KEM-GLO PAINTS  
 HOME PERMANENTS  
 SHOTGUN and RIFLE SHELLS — PHOTO FINISHING  
 CHRISTMAS GIFTS and TOYS  
 We Serve Light Lunches — Complete Fountain Service  
 MAGAZINES — BOOKS

**Cigarets — Sundries — Bread — Milk**  
**HOURS** — Sundays and Holidays, 9 a. m. to 10 p. m.  
 Weekdays — 11 a. m. to 10 p. m.  
*Open Thanksgiving 9 a. m. to 10 p. m.*

**TOMMY'S Ice Cream**

Mr. and Mrs. Russell Williamson  
 Sheridan and Williams Street      Dial 2-9175

Ottumwa Daily Courier, November 24, 1954

**TOMMY'S**  
 CORNER SHERIDAN & WILLIAMS  
**They Have It!**

Ice cream (package or cone), Fruit  
 Punch (made for receptions, etc.),  
 everyday grocery items, sandwiches,  
 magazines, books, photo supplies and  
 finishings, sundries.

Ottumwa Courier, June 11, 1963

OTTUMWA — Hazel V. Williamson, 98, of #1 Oak Ridge Road, died at 12:40 p.m. June 18, 2010, at Hospice House in Ottumwa.

She was born Oct. 15, 1911, in Davis County, Iowa, to Calvin and Dora Paris Doll. She married Russell F. Williamson April 5, 1931. He preceded her in death Jan. 9, 1975.

She taught in country schools. She owned and operated Tommy's Ice Cream



**Hazel  
 Williamson**

Store in Ottumwa for 19 years, which she turned into a clothing consignment store, retiring in 1977 to Mesa, Ariz. She touched many children's lives while operating Tommy's Ice Cream Store and to this day there is a reunion held every summer for Tommy's Ice Cream Store Kids. She served lunch at her store during lunch break at Agassiz School. She was a member for many years of Davis St. Christian Church, where she taught Sunday school and was loved by many.


While in Arizona, she was a charter member of East Mesa Christian Church. She was an avid bridge and Scrabble player. She made crafts, quilts and pillows for charity. She was proud of her family, a teacher, dentist and banker.

She had lived in Arizona for 20 years returning recently to Ottumwa.

Ottumwa Courier, June 18,  
 2010

Open  
Monday, Sept. 5  
9 A.M. to 10 P.M.  
Quality Made  
**HOMEMADE  
ICE CREAM**  
in your choice of flavors

Also Try Our:  
Sherbets, Punch for weddings and parties on order. Picnic Supplies.  
Fountain Service. Sandwiches.  
Tenderloins and Jumbo Burgers to Take Out.  
Bread — Milk — Pop  
Cigarets — Sundries  
Magazines—Film Supplies  
Photo Finishing—Gifts  
**Low Calorie FREEZE**  
Come where you have a choice.  
Model airplanes, cars, etc.  
For Hobbyists.  
School Supplies



**TOMMY'S Ice Cream**  
Mr. and Mrs. Russell Williamson  
Sheridan and Williams Street Dial 2-9175

Ottumwa Daily Courier, September 3, 1960

1953 1965

**TOMMY'S ICE CREAM SHOP**  
● Candles ● Gifts ● Magazines  
● SHORT ORDERS.  
● FOUNTAIN SERVICE.

Open Daily 10 a.m. to 9 p.m.  
502 E. WILLIAMS ST. PH. 682-9175

Ottumwa Courier, February 26, 1965

**TOMMY'S  
ICE CREAM SHOP**  
502 EAST WILLIAMS  
We are now giving  
**"S&H"**  
Green Stamps

Ottumwa Daily Courier, July 20, 1957

## Ice Cream Socials



Ice cream socials were a very popular pastime in Ottumwa during the last half of the 1800's. Ice cream was the focal point of church gatherings, birthday parties, fund raisers, anniversaries, and going-away parties. Ice cream was frequently served with cake. There was singing, music, and merry making. Almost any occasion was a call for an ice cream social where friends and neighbors could get together and socialize.

Strawberry and ice cream festivals were popular in the 1860's. These festivals were sometimes used as fund raisers for churches. Below are some newspaper advertisements for Strawberry and Ice Cream Festivals.

**THE FESTIVAL.**—The Ladie's Strawberry and Ice Cream Festival at the Court House, on Tuesday evening, was a decided success. The evening was pleasant; the room decorated in the very best and most attractive manner; the Ladies were agreeable and charming; the company sociable and interesting; the music was enchanting, the Strawberries, Icecream, cake, coffee, etc., was nice, and all went off like "a marriage bell."—When the Ladies give another Festival, may we be there to see.

The Weekly Ottumwa Courier, June 21, 1862

**Let Every body take Notice,** that a Strawberry and Ice cream Festival will be held at the Court House, on Tuesday Evening of next week, the proceeds to be applied to the erection of a House of Worship for the Baptist Church. There will be Music, both Vocal and Instrumental!

The Weekly Ottumwa Courier, June 21, 1862

**Strawberry Festival.**—The ladies of the Episcopal Church will give a Festival, in Dr. WARDEN'S HALL, on Thursday and Friday evenings, June 4th and 5th. Strawberries and Ice Cream in abundance.—Admittance ten cents.

Ottumwa Weekly Courier, June 4, 1868

**First Strawberry Festival.**  
The Ottumwa Lodge, No. 9, I. O. O. F., will celebrate their twenty-second anniversary with a strawberry and ice cream festival, at Taylor & Blake's Hall, on Monday and Tuesday evenings, May 16th and 17th, 1870. There will be a silver tea set, a Singers' family sewing machine, a gold band china tea set, a fine meerschaum pipe, and other articles. The silver tea set is on exhibition at Prugh's china store, where the same can be seen until the evening of the festival. The public are most cordially invited. Music by the Ottumwa silver cornet band. Admission, fifteen cents. By order of Committee of Arrangements.

Ottumwa Weekly Courier, May 12, 1870

**Festival Tuesday Evening.**  
The Strawberry and Ice Cream Festival, to aid the Congregational Church in repairing their place of worship, is to be held at the Court House, Tuesday evening next.— It is contemplated, we believe, to lengthen out the building, remove the present tower and build a neat steeple over the front end, put on a new roof, newly plaster and perhaps build a fence around the lot.

The Weekly Ottumwa Courier, June 14, 1862

**Ladie's Festival.**  
A Strawberry and Ice Cream Festival, will be given at the Court House, Tuesday Evening, June 17th, for the benefit of the Congregational Church.

The Weekly Ottumwa Courier, June 14, 1862

Ice cream socials in small towns around Ottumwa were a common form of socializing. Ice cream socials were held as a form of entertainment for young people as well as fund raisers for churches and worthy causes. Here are some newspaper articles for ice cream socials.

The ice cream social at Douds Saturday night was a success.

August 6, 1903. Douds, Iowa

The Woodman Circle of this place gave an ice cream social Saturday night. Every one enjoyed the evening very much.

July 30, 1901. Avery, Iowa

The ice cream social at Troy, given by the Ladies' Aid society was well attended and a neat sum of money was realized.

June 18, 1904. Troy, Iowa

There was an ice cream social and singing given at the pleasant home of William Leonard Saturday night.

June 13, 1901. Ash Grove, Iowa

On last Tuesday evening there was an ice cream social given at the home of Charles Berry's in honor their son Carl, who went to North Dakota next day to work in the harvest fields. There was a good crowd present, including Miss Essa Reeves, with the string band of Frederic which discoursed beautiful music. Altogether there was a jolly good time.

July 30, 1901, Frederick, Iowa

Quite a number of Oak Ridge young people attended the ice cream social given at Nasby Corners last Saturday evening.

June 18, 1904. Oak Ridge, Iowa

Tuesday being the birthday of Rollie Hocking about forty young people came in honor of the occasion and a good time was enjoyed by all. Refreshments of ice cream, cake and lemonade were served.

July 30, 1901. Batavia, Iowa



There was an ice cream social given at the home of A. J. Conleys last Saturday evening in honor of their son Glen, who has just returned from the Philippines.

July 30, 1901, Bunch, Iowa

The Ladies' Aid society of the M. E. church had a very successful ice cream festival in Elcher's hall Saturday night.

July 30, 1901. Packwood, Iowa

Quite a number from here attended the ice cream social at Leando, Saturday night.

August 6, 1903. Leando, Iowa

Misses Grace and Dora Haley and Mrs. Oma Wagner spent Wednesday evening with Mrs. C. H. Kosman. Ice cream was served.

July 30, 1901. Village Creek, Iowa

Unionville, June 13.—A large crowd attended the ice cream supper at Liberty school house last Friday night. About \$4 were made by the church which will be used in purchasing books for the library.

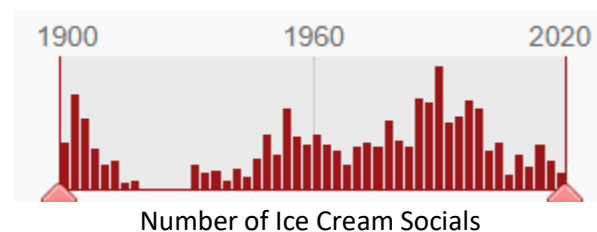
June 13, 1901. Unionville, Iowa

The ice cream social given by the Ladies' Aid of the Methodist Episcopal church Saturday night was well attended.

August 6, 1903. Floris, Iowa

Ice cream socials remain popular even today. A computer word search of "ice cream socials" in Ottumwa newspapers from 1900 to 2020 found 3,179 articles. That's a lot of ice cream being served!

The popularity of ice cream socials spiked from 1900 to 1910 and again from 1980 to 2000.





The Ladies Aid Society will give an ice cream social in the new M. E. church, South Side, Tuesday evening, July 15th. Admission, free.

Ottumwa Daily Democrat, July 15, 1890

**Don't forget the Social at the M. E. Church this evening. Ice Cream —music—Singing.**

Ottumwa Weekly Courier, August 22, 1867

There was an ice cream social at the Congregational church Friday night. Quite a number attended and had a good time.

Ottumwa Weekly Democrat, August 13, 1884

"Flower Mission," entertainment at First M. E. church on Tuesday 21st. Music—vocal and orchestral, dialogue, &c. Ice cream social. Admission 10 cents. Money to be used for mission work, both home and foreign.

Ottumwa Daily Democrat, August 18, 1888

### GOOD TEMPLARS' SOCIAL.

A Pleasing Entertainment and a Happy Crowd.

The ice cream social and literary entertainment given by the South Ottumwa Good Templars' Lodge Thursday night was a pronounced success in every particular, and was an occasion of rare enjoyment to all. Our South Side friends never do things by halves and their entertainment was a pleasing one.

Ruffing's hall was crowded to its fullest capacity, many from the north side being present, and a happier crowd perhaps never gathered in South Ottumwa.

Ottumwa Sunday Democrat, August 17, 1890

There will be a musical and literary entertainment at Riordan's hall, Centra block, South Ottumwa tonight, followed by an ice cream social for the benefit of the South Side Christian Sabbath school. All are invited.

Ottumwa Daily Democrat, June 27, 1891

**Something New.**  
**LET US PATRONIZE IT!**  
The Ladies of the Baptist Church will give an Ice Cream entertainment at their House of Worship on Tuesday evening, July 19th, for the benefit of the Society.—Doors open at 8 o'clock. Admittance free. The public are respectfully invited to attend.  
By order of Com.

The Weekly Ottumwa Courier, July 14, 1864

#### **Independence Fair and Festival.**

The ladies of the Baptist Church will give an entertainment at Lewis' Opera House, on Thursday and Friday evenings July 1st. and 2d. There will be Literary exercises, among which Jean Ingelow's "Songs of Seven," will be rendered with full Tableaux. There will be a variety of Tableaux, including Indian scenes with gorgeous Indian costumes. Good music will enliven the occasion.

A full "Art Gallery" will be on exhibition; a variety of useful and ornamental will be offered for sale.

Ice-cream, berries, lemonade, etc., etc., will be served. No pains will be spared to make the occasion highly entertaining and satisfactory to all.

Ottumwa Democrat, July 1, 1875

#### **Festival.**

The members of the Colored M. E. Church will give a Festival, at their Church, on Avenue Street, on Wednesday and Thursday evenings, Dec. 25th and 26th. Oysters, Ice Cream, Cake and Confectionary will be offered for sale, and a general good time may be expected. A cordial invitation is extended to all our friends to be present. Admission 10 cents.

The Ottumwa Weekly Courier, December 26, 1872

An ice cream festival was given at the brick Church on the evening of the 26th, and it was the nicest affair of the season. It was given by the Dudley Sabbath School, and was well attended. It was under the immediate supervision of Mrs. and the Misses Olney, and Miss Ella Knox, who were indefatigable in their efforts to make it pleasant. The building was beautifully illuminated and festooned with flags and flowers, and the refreshments were most excellent and abundant, and all passed off to the entire satisfaction of all present. As usual A. Stuber, the Superintendent, and Uncle Wash Olney, were indefatigable in their efforts to make everybody happy, and they accomplished their purpose.

OCCASIONAL.

The Ottumwa Weekly Courier, September 1, 1875

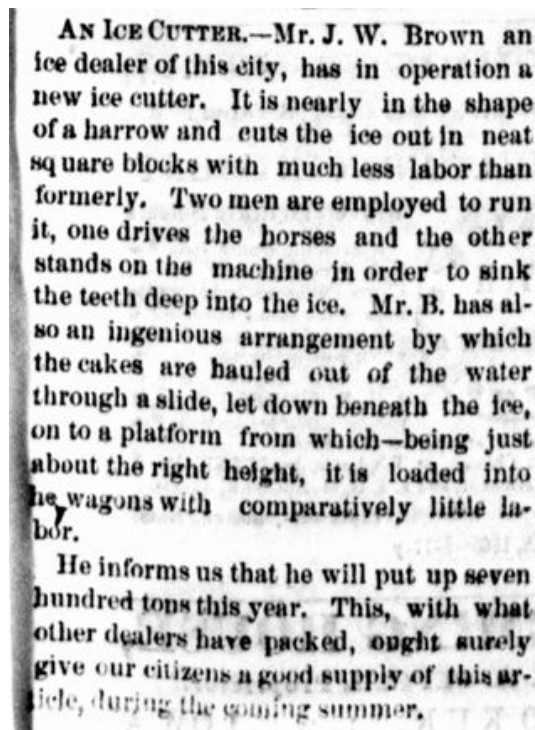
Miss Lulu Pangborn was very delightfully surprised last evening, at her home, 106 North Ward street. Various games were played during the evening. Ice cream and cake were served.

Ottumwa Semi-Weekly Courier, November 23, 1899

## Where did the “ice” and the “cream” come from?

During the winter, ice would be cut from the Des Moines River and stored for use year-around.

J. W. Brown was an ice dealer in Ottumwa. He put up 700 tons of ice in the winter of 1865-1866. A horse-drawn ice cutter in the shape of a harrow cut into the ice and made square blocks of ice. The blocks of ice were loaded on a wagon and hauled to a storage area. The storage building was well insulated with sawdust. The ice was covered with straw to keep it cold.



The Weekly Ottumwa Courier, February 8,  
1866



Men using saws to cut blocks of ice.



A Horse-drawn ice cutter. (The picture is not taken in Ottumwa.)

Mrs. L. Schafer filled her ice house with 2,000 tons of "fine crystal ice" in 1891. Her ice house was on 432 W. Water Street in Ottumwa.

Mrs. L. Schafer has her ice house filled with about 2,000 tons of fine crystal ice, and will, in the spring be able to furnish all new and old customers with it. Orders for ice can be left at 432 West Water street.

Ottumwa Weekly Democrat, February 25, 1891

**Price of Ice.**  
We, the undersigned ice dealers have agreed upon prices for this season as follows:  
To butchers, hotels and ice cream dealers.....25c per cwt  
Grocers and restaurants...35c " "  
Families, reg. customers...50c " "  
Bucket pieces daily (except Sunday).....50c per. wk.  
At ice house in any quantity at 20 cts. per cwt. No sale less than 10 cents.  
P. DORAN,  
CURRAN & KELLEY,  
L. SCHAFER BRO.,  
J. M. KIRKPATRICK.  
Ottumwa, Iowa, March 6.

Ottumwa Daily Democrat, March 8, 1889

W. W. Cumming is building a large ice house on the South Side.

Ottumwa Sunday Democrat, November 16, 1890

The Cumming's ice house is being rapidly filled up with good ice.

Ottumwa Daily Democrat January 15, 1891



Not all of the ice cut out of the Des Moines River stayed here. Ice was in great demand by breweries and for use in other drinks. A. J. Colt had a contract to furnish ice for a company in St. Louis.

The ice business has opened up with vigor. Yesterday Morrell & Co., commenced cutting with a large force of men, and brought down twenty car loads. A. J. Colt also has a contract from St. Louis parties, and is shipping large quantities down the Wabash. The breweries are also filling their ice house. The quality of the ice is the best in years, and the devastators of the seductive mint julep and the mild lemonade can rest with superlative contentment over the prospect next summer.

Ottumwa Daily Democrat, January 9, 1884

**H. C. NOSLER.**  
 Successor to Cook & McJue,  
**ICE DEALER.**  
 WHOLESALE AND RETAIL  
 Price as Low as any Responsible  
 Dealer. Orders left with Drivers  
 or on Slate at Sherm. Bailey's,  
 or at Moore & Goodall's  
 will receive Prompt Attention.  
 A Share of our FINEST PATRONAGE is  
 solicited.

Ottumwa Democrat, August 26, 1875



Ottumwa tri-weekly courier. [volume], July 21, 1914



## How to Build an Ice House

### How to Build Ice Houses.

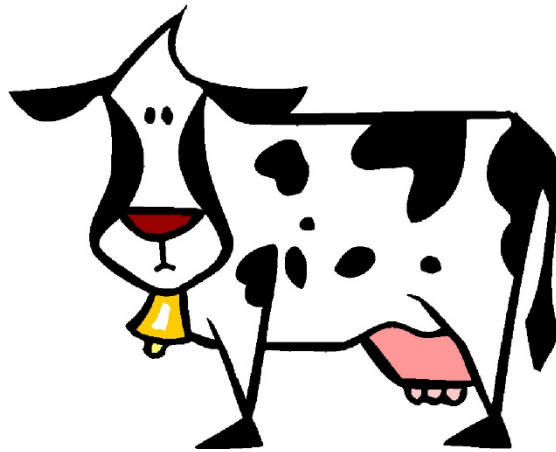
W. F. H. communicates to the *Technologist* the following for constructing an ice house :

An ice house, he says, may be economically built in the following manner, and will give entire satisfaction, if the dimensions be not less than twelve feet square by twelve feet high for the space to contain ice. Presuming that the ice house is only for family use, select a shady position and dig a cellar two feet deep, and let the floor or bottom be properly smoothed off with a decent of 18 inches in the twelve feet, leading to one corner. It should be made perfectly water tight and smooth with a coating of cement; and a wall, also laid in cement, should be erected therein three feet high, formed on the top with a rabbet on the inner edge of two sides, for the purpose of receiving the joists for the inner lining of the house; make the size any way you please, only not less than twelve feet square inside: erect on this wall your double frame, carefully boarded with tongue and groove boards on the inside, and make as tight as possible. Pack the space between the inner and outer lining with dry sawdust or tan-bark up to the beginning of the roof, let the roof be steep, and also lined inside with boards, but not filled, and let a space under the peak be left open three inches to conduct the warm air to a ventilator on either side of the peak, secured by wide slats in such a position as to make ingress of rain impossible. Another ventilator must be placed in the centre of the peak, the openings of which must be larger in proportion to the house [say one foot square inside] and entirely secured against rain. Let the door for filling and taking out be on the north side of the gable, arranged like the roof, not filled, and a drain pipe of three to four inches, properly cemented, run from the lowest point of the bottom of the pit at least ten feet under ground, with a good descent for taking off the water, and your house is ready to receive the ice, and it will keep well for all purposes.

The filling of the house should be done in this manner: Place at the bottom of said pit clean cornstalks, 18 feet deep, closely packed and leveled; then cut your ice in square blocks, as even and square as practicable, and place them on the cornstalks close together, like tiles in a hall; and when six layers are completed, take a watering pot with a middling fine nose, and pour clean water gently over all crevices left until they are closed by the freezing of said water; then continue the filling, repeating at intervals the watering process until you reach the beginning of the roof; then let the ice settle, and if you find that the crevices have not been completely frozen, choose a very cold day to finish the watering operation. You can then put in ice enough to go half way to the peak, and you can enjoy the luxury of ice until the new crop. To make the handling of ice easy, have a beam extending three feet from the roof outside for a block and tackle, and another one inside near the peak for the same purpose; also fix an easy ladder on the inner wall on the side where the door is, and the ice can be nicely removed with the tackle and ice tongs without any trouble. When taking the ice some distance from the house, it would be advisable to use a blanket to put it in while it is being transported, which blanket should always be kept aired, and should be cleaned every time it is used. Such a building should be painted from time to time on the outside, and whenever the ice is finished the cornstalks should be removed and the house well ventilated, so as to be free from any unpleasant odors. If so cared for it will last a great many years and will require very few repairs.

Ottumwa Democrat, December 28,  
1871

## Where did the “cream” come from?



The Census of Agriculture reported that there were 3,013 dairy cows in Wapello County in 1860. Since there was no refrigeration, milk from the farm was hauled by horse-drawn wagon to dairy processing plants in Ottumwa and nearby towns every day. Some of the milk was bottled and delivered to households by wagon. Some milk was made into cheese. And, yes, some made it into ice cream! By law, ice cream had to contain 16 percent butterfat (cream) to be called “ice cream.” Over the years less and less butterfat was required to be in ice cream. Today, 2021, ice cream must contain at least 10 percent butterfat.



## What’s an “Ice Cream Soda?”

Simple question. Complicated answer.

Legend goes that ice cream sodas were invented in 1876 by Robert Green, a clerk in a drug store. He was serving soda at the 1876 Centennial Exposition in Philadelphia. After seeing many people walk by his stand eating ice cream, he decided to mix his soda with some ice cream from a neighboring stand. And that was the beginning of the ice cream soda.

Now comes the tricky part. How do you make an ice cream soda? Well, there are several answers to that question. You can make an ice cream soda with milk, cream or without.





## Old Fashioned Ice Cream Soda (without milk or cream)

**Basic ingredients:** 2 tablespoons syrup (example: chocolate syrup)

Seltzer or club soda

1 or 2 scoops of vanilla ice cream

**Directions:** Pour the syrup into the bottom of a tall glass. Fill the glass half full of seltzer or club soda. Stir vigorously. Add the ice cream. Top with whipped cream, if desired.



## Old Fashioned Ice Cream Soda (with half-and-half or cream)

**Basic ingredients:** 2 tablespoons syrup (example: chocolate syrup)

2 tablespoons half-and-half or cream

Soda water

1 or 2 scoops of vanilla ice cream

**Directions:** Pour the syrup into the bottom of a tall glass. Add the half-and-half or cream. Mix well. Fill the glass three-quarters full of soda water. Add the ice cream. Stir gently. Top with whipped cream, if desired.



## Old Fashioned Ice Cream Soda (with milk)

**Basic ingredients:** 3 tablespoons syrup (example: chocolate syrup)

One-fourth cup milk

1 cup carbonated water (cold)

1 large scoop of vanilla ice cream

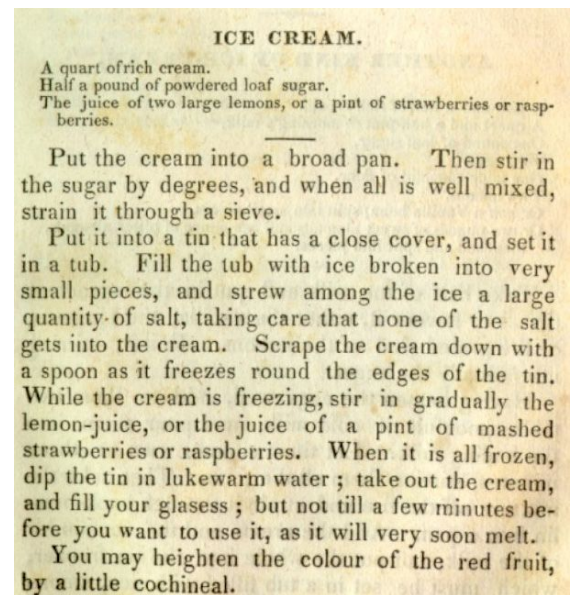
**Directions:** Pour the milk into a tall glass. Stir in the syrup. Add carbonated water and stir until foamy. Add a large scoop of ice cream. Top with whipped cream and a cherry, if you wish.



# How was ice cream made in the 1800's?

Prior to 1843 and refrigeration, ice cream was made using the “pot-freezer” method. The ice cream ingredients were put into a bowl. The bowl was placed in a bucket of ice and salt. The ice cream mixture was stirred with special care to scrap the sides of the bowl where the ice cream mixture would freeze.

The process was labor intensive and slow. It could take up to an hour to freeze the ice cream mixture.



Ice cream recipe from the late 1800's.



Ice Cream Making in the 1800's.



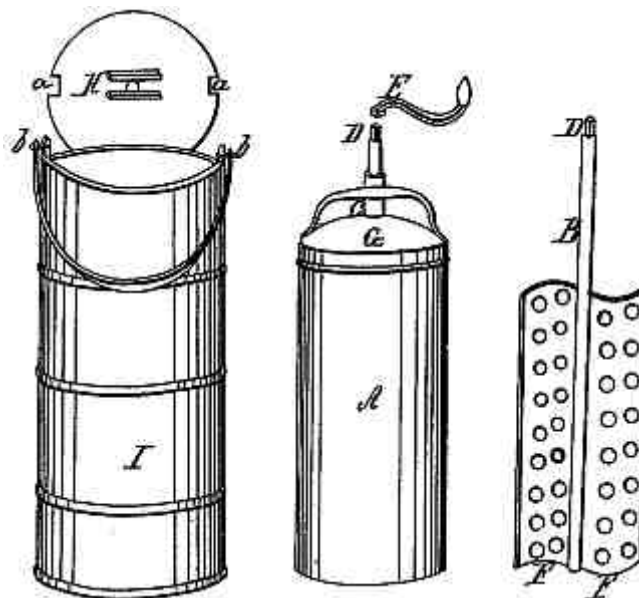
Nancy Johnson invented the first hand crank ice cream maker in 1843. Her machine was much faster than the pot-freezer method. William Young manufactured the “Johnson Patent Ice Cream Freezer” in 1848. Nancy’s ice cream maker used hand-crank spatulas inside a cylinder to scrap the frozen ice cream from the sides of the container. She added holes to the spatulas to make it easier to crank.

Because of Nancy Johnson’s invention, ice cream became easier and cheaper to make. Ice cream was not just a rare treat for the rich anymore. Ice cream parlors opened up across the country. Ice cream became a huge industry.

Ice cream is still made today based on Nancy Johnson’s model.



Nancy Johnson, the inventor of the hand-crank ice cream freezer.



Nancy Johnson’s ice cream freezer.

# Ice Cream

for Dinner or Supper  
Tomorrow



WILL JUST FILL THE BILL AND FIN-  
ISH YOUR BILL OF FARE AS YOU  
WANT IT.

## Freezers from \$2 up

GET ONE OF OUR PERFECT FREEZ-  
ERS AND MAKE YOUR OWN ICE  
CREAM IT DOESN'T TAKE BUT A  
LITTLE WHILE AND CREAM MADE IN  
OUR FREEZERS IS ALWAYS GOOD.

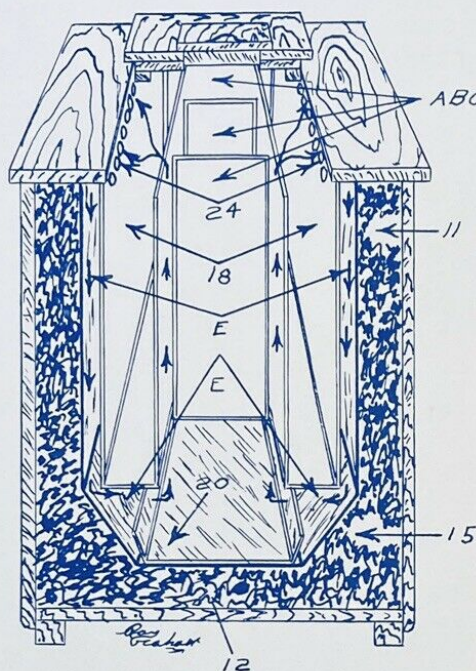


Ottumwa Daily Courier, July 17,  
1903

# CONSTRUCTION

is

# Everything



PATENT APPLIED FOR

## Study the Cold Blast Cabinet

It is not how much ice and salt goes into a cabinet that keeps the ice cream in good condition, but the way this refrigerating combination is employed within the cabinet.

*Read what this dealer accomplishes on 60 lbs. of ice per day*

"We have been using a four hole Cold Blast in connection with an eight hole electric. The work of the Cold Blast is beyond anything we considered possible with Ice and Salt refrigeration. Of the two cabinets, the cream in the Cold Blast has been in a firmer condition than the cream in the Electric, especially during the recent hot weather, in fact we sometimes transfer cream from the electric to the Cold Blast to harden it up, for the reason the temperature is more easily controlled in the Cold Blast. On such occasions we merely add a little extra salt to the ice. We get these results with two pails of ice (approximately 60 lbs.) per day."

*Send today for full details and prices.*

Will ship a "Cold Blast" subject to 30 days trial.

The "Cold Blast" must sell itself—will sell itself to you.

**COLD BLAST CABINET COMPANY**  
**OTTUMWA, IOWA**

ADVERTISING IN THE ICE CREAM REVIEW IS A GUARANTEE OF MERIT.

September 1925 advertisement in the *Ice Cream Review*

## Timeline – Ottumwa Ice Cream Parlors and Manufacturers: 1857 - 1957

- 1857 Green & Aldridge Ice Cream & Confectionery, at the rear of Pumroy's Block, entrance on Market Street
- 1859 Ice Cream Saloon, George Soyer & Francis Brice, Front St., opposite the Carroll House.
- 1861 Mrs. Boulton, Front St., opposite the Bank on First Street
- 1864 Ice Cream Saloon, W. R. Gerlach & Otto Fraunburg, Second St.
- 1867 James A. Milligan, old Post Office corner
- 1867 Cottage Park, operated by J. B. Miller, one fourth mile north of Ottumwa
- 1868 O. K. Abels, next door to the Post Office
- 1869 H. M. Cockerill begins making ice cream, 116 E. Second St.
- 1870 Metropolitan Restaurant and ice cream
- 1870 C. P. Willis, "Best ice cream in the world" – Main St. east end of Ottumwa House
- 1871 Andy Finley Restaurant and Ice Cream Parlor, Second St. in old post office building
- 1871 James T. Bowles & Brother, Restaurant, ice cream rooms, Market St. next door south of Post Office building.
- 1971 Restaurant and Ice Cream Rooms, Sam C. Barkwell – proprietor, Main St. opposite Union Block
- 1872 Kilby & Moss Restaurant, Ice Cream Parlors & Oyster Rooms, Market St. near the Post Office
- 1873 Ottumwa Restaurant and Ice Cream Parlor, Jacob B. Miller – proprietor, West End Old Ottumwa House (closes restaurant in 1875 but keeps the ice cream parlor open)
- 1875 Moe's Restaurant, Ice Cream, East Main St. between Jefferson and Green Streets
- 1876 George P. Daum, Main Street
- 1877 Oriental Ice Cream Parlors, B. F. Locke – manager, Second St. in Gerlach's Building opposite Dr. Orr's drug store
- 1878 Bollinger Brothers, Confectionery and Ice Cream Parlor, Second St.
- 1882 Pallister Brothers Ice Cream Parlors, East Main St.
- 1882 John J. Bowles' Ice Cream Parlor (Claude Myers purchased business in 1889)
- 1885 J. W. McConnell's Ice Cream, 114 and 116 Court Street
- 1888 Dummler Ice Cream Palace, 111 Main St.



- 1889 Mrs. Columbia Celania opens and ice cream and confectionery business, 325 E. Main St.
- 1891 Parker McMichael's Ice Cream Parlors, in the streetcar waiting room, corner of Market and Second Streets
- 1891 LaForce House Ice Cream Parlor, 921 E. Main St., William Kidd
- 1895 Claude Myers' Ice Cream Parlor, 108-110 East Second St.
- 1900 Pixley the Confectioner, 111 S. Court Street
- 1901 Berlin P. Ballagh, The White House Bakery, 639 W. Second St.
- 1901 Charles & Mary Hill, 513 Baker, ice cream manufacturer
- 1901 Wilcox Ice Cream Parlor, maker of "Purity" brand ice cream, 525 Church Street
- 1903 City Bakery Ice Cream Parlor, 528 East Main St., H. J. Smith, proprietor
- 1903 Brown & Joslin Candy Kitchen, 108 Court Street
- 1903 Dan R. Shea Confectionery Store, 331 Church Street
- 1905 Celania Brothers Ice Cream, 307 East Main St.
- 1908 Cockerill & Roberts, 116 E. Second St.
- 1910 Buxton Creamery Co., 119 N. Green Street
- 1916 Graham Ice Cream Co., F. M. Graham, Third Street
- 1917 Puritan Ice Cream Parlor, Frank Meadows – proprietor
- 1917 Palace Sweet Shop, 203 East Main St.
- 1923 Ross Home Made Ice Cream, 418 Church St.
- 1923 Wapello Dairies, 315 Church St.
- 1928 Utecht Drug Store, West Main St.
- 1929 Hartman & Galey, 502 E. Williams
- 1929 Linder – Inversion Co., 114 S. McLean
- 1930 Hutchinson Ice Cream, 127 W. Main St.
- 1930 Galey Ice Cream, 502 E. Williams St.
- 1931 Lowry's Candy Shop, 207 E. Second St.
- 1932 Ruth's Tastie Ice Cream, 201 E. Second St.
- 1936 Williams Dairy, 706 Richmond Avenue
- 1940 Sno-White Ice Cream Shop, Mr. & Mrs. J. E. Parker, 105 W. Main St.



- 1940 A – C Ice Cream Co., 105 W. Main Street
- 1943 Sally's Confectionery, South Milner St.
- 1946 Kerfoot Ice Cream Shop
- 1946 G. L. Briggs Ice Cream Equipment Co., Gilbert Briggs, owner. 1220 Chester Avenue. Sold all types of equipment for manufacturing and dispensing ice cream in retail establishments.
- 1947 Overturf's Ice Cream, 502 E. Wilson St.
- 1948 Stewart Ice Cream Shop, Madison and Mary Street
- 1949 Briggs Ice Cream Shop
- 1951 Elmer's Ice Cream Shop, 115 E. Vine St.
- 1951 Tastee Shop, corner of Second and Jefferson Streets, John G. Pierce
- 1952 Ward's Pharmacy, 101 N. Court St.
- 1953 Tommy's Ice Cream Shop, 502 E. Williams
- 1954 Cool Acres, North Court Road; featuring a Malt Shop and a miniature golf course; Gilbert Briggs

**NOTE:** *Although a serious attempt was made to include all known ice cream parlors in the above list, the author acknowledges that some ice cream parlors may have been omitted.*

*Many of the pharmacies had a small ice cream counter: Utecht Drug Store, Hotel Ottumwa Drug Store, Ward's Pharmacy, South Side Drug Store, and many more. As an example, the South Side Drug Store had a five-stool fountain in the 1940's and 50's. When they moved to a new building at 337 Church St. in 1959, they enlarged the fountain area.*



The very popular fountain at the South Side Drug Store where friends meet for coffee and a snack, or for soft drinks . . . and for friendly conversation in a pleasant atmosphere.

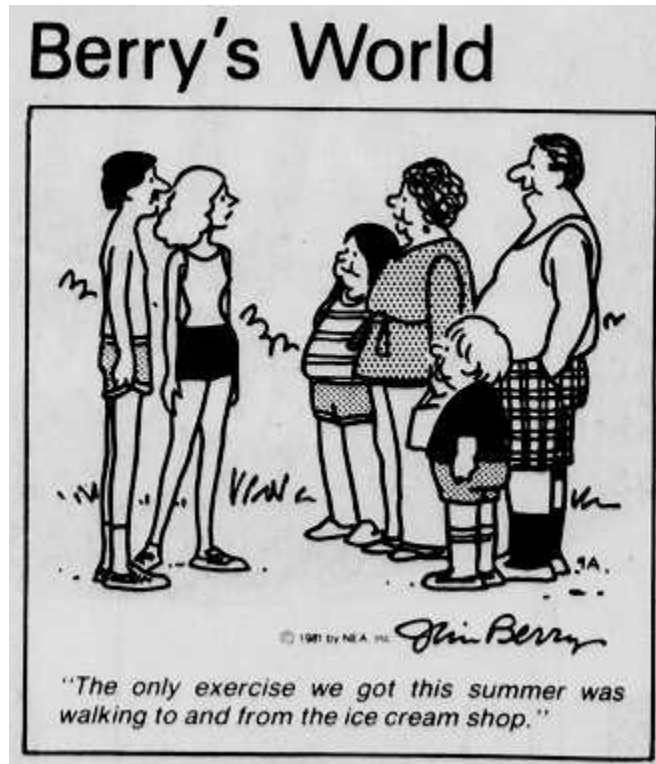
**5-seat soda fountain, South Side Drug Store, 309 Church St., Ottumwa Daily Courier, October 2, 1954**

"I met Lulu in front of an ice cream parlor, and I told her that her lips were like strawberries. She said the only way to prove it was by making the comparison, so I had to blow her to a strawberry sundae."

Ottumwa Tri-Weekly Courier, July 17, 1915



Ottumwa Tri-Weekly Courier, June 25, 1912



Life is like an ice cream cone. You have to lick it one day at a time. – Charles M. Schulz

There's nothing wrong with me that a little ice cream won't fix. – Author Unknown

You can't buy happiness. But you can buy ice cream and that is pretty much the same thing. -- Anonymous

Ice cream never asks silly questions. Ice cream understands. – Anonymous

My brain said salad, but my stomach autocorrected it to ice cream. -- Anonymous